

Cheesecake with Red Berry Compote



Ingredients

Ingredients for 10 servings:

500 g Ardo Fruit berry mix

350 ml apple juice

1 vanilla pod

1 cinnamon stick

100 g sugar

20 g vanilla pudding powder

Crust:

400 g biscuits

120 g butter

Cheese filling:

8 eggs

160 g butter

400 g granulated sugar

4 dl milk

2 packets of vanilla sugar

160 g flour

1 kg quark (curd cheese)

2 lemons

Preparation

1. Bring the mixed berries and apple juice to a boil along with the vanilla, cinnamon, and sugar. Thicken with the vanilla pudding powder.
2. Melt the butter, crumble the biscuits and mix these. Fill the tart mold with this base and let it set in the refrigerator.
3. Whip the yolks with the sugar until fluffy, then fold in the flour.
4. Heat the milk and butter with the vanilla sugar. Once the butter has melted, mix this mixture with the ribboned yolks.
5. Now also add the quark and mix well.
6. Grate the zest of the lemons into the batter.
7. Whip the egg whites until stiff and gently fold them into the mixture.
8. Fill the tart mold and bake at 160°C (320°F) for 45-60 minutes.

Allergens

Gluten

Egg

Milk



We preserve nature's gifts