

CHEESECAKE AND CAPPUCCINO

🕒 10 min 🍳 Medium

MATERIALS

Cappuccino Cup (6 X 170 Ml/6 Oz)
Oven
Mixer
Springform (28 Cm / 11 In)
Greaseproof Paper
Saucepan
Ritual Cappuccino

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

For The Biscuit Base
100 G / 3.5 Oz Of Sugar
200 G / 7 Oz Of Flour
120 G / 4 Oz Of Butter
Tablespoon Of Cream
Tablespoon Of Cinnamon
Teaspoon Of Ground Vanilla
Cheese Filling
400 G / 14 Oz Of Cream Cheese
200 G / 7 Oz Of Fromage Blanc/Quark
150 G / 5 Oz Of Cane Sugar
200 Ml / 7 Oz Of Whipping Cream
Sheets Of Gelatin
Juice Of A Large Orange
125 G / 4 Oz Of Redcurrants



HOW TO MAKE !

- For the biscuit base:
- Blend all the ingredients of the biscuit base until you obtain a coarse breadcrumb texture
- Spread the mixture into a greased springform baking tin (28 cm / 11 in), lined with greaseproof paper
- Bake between 15 and 20 minutes
- For the cheesecake filling:
- Soak the sheets of gelatin in cold water to soften it
- Heat the orange juice in a saucepan
- Remove from the heat and add the gelatine
- Mix the cream cheese the fromage blanc and sugar
- Add the gelatin mixture
- Add the whipped cream
- Pour into the biscuit base
- Leave to cool in the fridge overnight
- For the cheesecake topping: Boil the redcurrants and sugar for 5 minutes in a saucepan
- Drain
- Remove the cheesecake from the tin and spread the topping into it
- Prepare the Master Origin Colombia Grand Cru in espresso (40 ml / 15 oz), in the Cappuccino cup
- Serve the Cheesecake with the espressos

30 G / 1 Oz Of Sugar

100 Ml / 3.5 Oz Of Water

Cappuccino

Capsule Of Master Origin

Colombia Grand Cru

INSPIRATIONS

