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BLUEBERRY AND LEMON CHEESECAKE - A Fresh As recipe and styling by Ray McVinnie

Ingredients:

200g toasted muesli

100g butter, melted

2 eggs, separated

¼ cup caster sugar

Finely grated zest and juice of 1 lemon

100ml cream

250g cream cheese

250g cottage cheese

2 x 45g packets of **Fresh As Blueberry Slices**

1 ½ tablespoons powdered gelatine, dissolved in 5 tablespoons hot water

Method:

Line a 20cm diameter spring form cake tin with baking paper.

Mix the muesli with the melted butter and press into an even layer on the paper in the bottom of the tin.

Chill until hard.

Put the egg yolks, sugar, zest juice, cream, cream cheese, cottage cheese and one packet of the Fresh As sliced blueberries into a bowl and mix well.

Add the gelatine mixture and mix well.

Beat the egg whites until they hold soft peaks then fold into the mixture.

Pour into the tin and smooth the top.

Sprinkle the other packet of blueberries evenly on top.

Place in the fridge and chill until set.

Serve in wedges with whipped cream if desired.

Serves 6-8

DID YOU KNOW??

We stock 'Fresh As' freeze dried fruit powders and pieces?

- Fresh As Fruit Powder flavours include: Strawberry, Blackcurrant, Mango, Plum, Raspberry, Passionfruit. These are delicious added to smoothies, cake icings, panna cotta or brulee mix and macarons.
- Fresh As Fruit Slices flavours include: Mandarin, Lycee, Blueberry, Strawberry, Cherry, Pineapple, Raspberry. These are delicious eaten as they are, added to your favourite cake mix, muffin mix, cereals, sprinkled over ice cream or desserts.