

Glass of cheesecake with spiced biscuits without cooking, coulis of red berries

Recette pour 12 tapas

Description

Cake with cream cheese, red berries coulis, spiced biscuit.

L'idée déco

You can use this recipe to make a cake. In that case instead of putting speculoos on the top we shall mix it with a little soft butter to make a dough which will be used as base for the cake.

Ingrédients

For the cream

- 225 Gr Cream cheese
- 120 Ml 35% whipping cream
- 75 Gr Sugar

For the coulis

- 150 Gr Frozen berries
- 30 Gr Sugar

For the decoration

- 3 Unit(s) Speculoos biscuits

Préparations

Temps de préparation **30 mins**

Assembly

Pour the cream into glass cups. Add a few coulis of red berries and some pieces of spiced biscuits. Reserve it in the fridge.

For the red berries coulis

Put fruits and sugar together in a pan and let cook 5 minutes. Mix with a hand mixer. Cool it down.

For the cream

Whip the cheese and the sugar together. Add the whipped cream to this mix by folding. Reserve it in a pastry pocket with a fluted cartridge.

Preparation

Whip the cream. Crush the spiced biscuit to reduce it in small pieces.

Bon appétit!