

## GREEN TEA- CHERRY CHEESECAKE

🕒 15 min    🍷 Medium

### MATERIALS

Blender  
A Mould  
Baking Paper  
Saucepan  
Large Bowl

### RECOMMENDED NESPRESSO COFFEES



### INGREDIENTS

4 Capsules Of Ristretto  
Decaffeinato (4 X 40 ml).

#### For the whipped cream:

150 ml Whole Whipping Or  
Pouring Cream  
1 Vanilla Bean.

#### For the recipe:

8 G Gelatine  
200 G Whole-Wheat Digestive  
Biscuits  
70 G Small-Flake ("Quick")  
Oatmeal  
90 G Melted Butter  
300 ml Whole Pouring Cream  
600 G Cream Cheese



### HOW TO MAKE !

- Soak the gelatine in cold water.
- Crumble the biscuits in a blender and mix them with the oatmeal and melted butter. Butter a removable, 18cm-diameter mould and line the bottom with baking paper. Pour the mixture into the mould, press down with fingers to compact it and smooth the surface. Refrigerate.
- Heat 50 ml of pouring cream in a saucepan, remove from heat and add the drained gelatine. Whip the remaining cream (for the recipe) into whipped cream, adding the sugar as soon as cream begins to stiffen. In a large bowl, pour the cream cheese, gelatine-cream mixture, green tea, and whisk together. Gently fold in the whipped cream.
- Place a layer of drained Amarena cherries in the mould, on top of the shortbread base, covering the base well. Pour the cream-cheese mixture onto the cherries, smoothing down well. Cover the mould with plastic wrap and refrigerate overnight before unmoulding. Serve with the remaining cherries.
- Whip the cream (for the whipped cream) with the vanilla bean seeds for the whipped cream topping.
- Serve with an Espresso-style Ristretto Decaffeinato (40 ml) and top each cup with 1 tsp. vanilla whipped cream.

10 G Green Tea Powder

100 G Granulated

Sugar

1 Can Amarena Cherries In

Syrup.

## **INSPIRATIONS**

