

## CHEESECAKE & CAPPUCCINO

🕒 10 min 🍷 Medium

### MATERIALS

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

### 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 THIS RECIPE?

- 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 MI / 3.5 Oz Of Water  
Cappuccino  
Capsule Of Master Origin  
Colombia Grand Cru

## INSPIRATIONS

