

NYC STYLE CHEESECAKE AND VOLLUTO VANILLA MILKSHAKE

🕒 20 min 🍪 Medium



MATERIALS

Oven

Mixer

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

For The Biscuit Base

100 G Of Sugar

200 G Of Flour

120 G Of Butter

Tablespoon Of Cream

Tablespoon Of Cinnamon

Teaspoon Of Ground Vanilla

For The Cheese Filling

600 G Of Cream Cheese

180 G Of Sugar

25 G Of Plain Flour

200 ML Of Whipped Cream

Eggs

Tablespoon Of Vanilla Powder

For The Milkshake

Capsule Of Grand Cru Volluto

Scoop Of Vanilla Ice Cream And

Half A Banana

HOW TO MAKE !

- **For the biscuit base**
- Blend all the ingredients until you obtain a coarse breadcrumb texture
- Spread the mixture into a greased spring form baking tin (28cm), lined with greaseproof paper and bake for 15 to 20min
- **For the cheesecake filling**
- Put all the ingredients in a food processor to make the cream cheese mixture
- Blend until the cream is smooth
- Pour onto the biscuit base and bake for 40 min
- Leave to set in the fridge overnight
- Remove the cheesecake from the tin
- **For the milkshake**
- First make the *Volluto*
- Mix in the other ingredients using a blender
- Serve in a large glass

150 MI Of Milk

INSPIRATIONS

