

Creamy Cheesecake with Berries and Salted Caramel Meringue Kisses

45–50 Min

Ingredients 4 Portions

= Kotányi Produkte

250 g	Caramel or butter cookies
180 g	Butter, melted
5	Leaf of gelatin
500 g	Double cream cheese
250 ml	Whipping cream
150 g	Sugar
1 pcs.	Organic lemon (juice and zest)
4 tbsp.	Salted Caramel
1 pinch	Sea Salt, Coarse

For the Salted Caramel meringue kisses

1	Egg white, fresh
30 g	Caster sugar
30 g	Powdered sugar, sifted
1 pinch	Sea Salt, Coarse
1 pinch	Salted Caramel

For the marinated berries

500 g	Mixed, fresh berries
1 tbsp.	Bourbon Vanilla Sugar
1	Handful of fresh mint leaves

Preparation

1 For the base, finely crush the biscuits and mix with melted butter, 2 tablespoons of Salted Caramel and salt. Line the base of a springform pan with baking parchment and press the crumb mixture into the pan evenly. Chill for 30 minutes.

2 Meanwhile, soften the gelatin in cold water. Beat the cream cheese, cream, sugar, 2 tablespoons of Salted Caramel and lemon zest in a blender until creamy.

3 Heat the lemon juice, squeeze out the gelatin well and dissolve in the lemon juice. Add 3 tablespoons of the cream and mix until smooth. Then quickly mix everything into the cream and spread onto the prepared biscuit base. Chill for a further 6 hours.

4 For the meringue kisses, beat the egg white with sugar and salt in an non-greased bowl until stiff. Quickly fold in the powdered sugar and add to a piping bag with a medium-sized star nozzle. Pipe the meringues onto a baking sheet lined with baking parchment. Sprinkle with a generous amount of Salted Caramel and dry in the oven at 100 °C for approx. 1 hour with the handle of a wooden spoon wedged in the oven door. Allow to cool.

5 Clean the berries and cut them into small pieces. Puree 100 g of berries with Vanilla Sugar and marinate the remaining berries in this mixture.

6 Take the cheesecake out of the refrigerator, remove it from the tin and place it on a cake plate. Garnish with berries, meringue kisses and mint leaves.

HINT: Why not try the winter version with Gingerbread Spices and orange zest!