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!