



Ingredients 8 Portions

🖊 = Kotányi Produkte

150 g Christmas cookies or butter cookies

0.5 pcs. Lemon 80 g Butter

500 g Cream cheese

300 g Yogurt 75 g Sugar

5 g Gelatin, ground

150 ml Water

1 pcs.

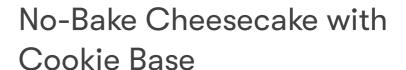
2 tsp. ◆ Cinnamon, Ground

2 tbsp.

Seasoning Mix

→ Bourbon Vanilla Pods, Whole

1 pinch ♦ Sea Salt, Coarse





Preparation

- First place the cookies in a freezer bag and use a rolling pin to crush them up finely. Then melt the butter in a pan and stir in the cookie crumbs along with a pinch of salt and cinnamon.
- Now spread the mixture over the base of a cake tin (26 cm diameter) until it is around 1.5 cm thick and press down firmly. Then allow to chill in the fridge for around 3 hours until the base is firm.
- Gently heat half of the yogurt with 2 tablespoons of the Golden Milk Mix in a bain-marie (do not exceed 60 °C) and mix well. In another bowl, mix together the cream cheese and the rest of the yogurt. Now stir in the juice of half a lemon and the pulp from the vanilla pod. Use a whisk to mix the Golden Milk yogurt cream until you get a creamy texture.
- Now stir the gelatin in a pan of cold water. Add the sugar to the pan and heat a little. The gelatin and sugar should dissolve.
- Then quickly stir the gelatin into the cream. Once ready, spread the cream evenly across the cookie base then chill. Ideally allow to rest in the fridge for 3-4 hours.

HINT: The no-bake cheesecake can be topped with a variety of different ingredients such as nuts or fresh fruit.

