



# Raspberry cheesecake

🕒 25–35 Min   

## Preparation

- 1 Firstly, mix the ground biscuits, lemon zest and butter in a bowl. Then spread over the bottom of four glasses.
- 2 Place the cream cheese, Greek yoghurt, 150 ml of whipping cream and sugar in another bowl and mix for three minutes. Mix the agar-agar and water in a bowl. Heat the remaining whipping cream to a temperature of 85 °C (do not boil). Then add the agar-agar and mix. Pour the whipped cream and agar-agar mixture into the bowl with the cream cheese and mix for one minute. Spread onto the biscuit bases and place in the fridge while you prepare the raspberry filling.
- 3 Now place the raspberries and sugar in a pan and cook over a low heat for about 15 minutes, stirring occasionally. Then mix the agar-agar and water in a bowl and add to the raspberries. Remove from the heat, leave to cool for five minutes, and spread over the cream cheese. Place in the fridge for a few hours and serve with fresh raspberries.

## Ingredients 4 Portions

♦ = Kotányi Produkte

80 g	Cookies, shredded
50 g	Butter, molten
1 tsp	Fresh lemon zest

For the filling:

200 g	Cream cheese
100 g	Greek yogurt
250 g	Cream
60 g	Powdered sugar
1.5 tsp	Agar-agar
1 tbsp	Water
1 Pkg.	♦ Bourbon Vanilla Sugar

For the raspberry sauce:

100 g	Raspberries (fresh or frozen)
1 tsp	Agar-agar
1 tbsp	Water
1 Pkg.	♦ Bourbon Vanilla Sugar

