

Yoghurt and blueberry cheesecake



30 min. 252 kcal SteviaSweet Crystal

Preparation

Crush the biscuits to crumbs in a food processor or in a plastic bag using a rolling pin. Melt the butter and mix with biscuit crumbs. Place the mixture in a lined springform tin (Ø 20 cm) and press down.

Refrigerate the form.

Soak the gelatine leaves in plenty of cold water. Purée the blueberries and 100 ml water using a mixer or hand blender. Cut the vanilla pod lengthwise and remove the pulp with a knife blade. Save half of the topping.

Mix the Greek yoghurt, cream cheese, **SteviaSweet Crystal**, half of the vanilla pulp and half of the blueberry purée. Use a hand mixer to create a smooth mixture.

Squeeze the gelatine leaves and mix with the remaining blueberry purée. Heat the mixture in a microwave or pan until the gelatine leaves melt. Constantly stir the heated purée while mixing it into the cheese mixture. Put the mixture into a springform and allow to set in the refrigerator for at least 4 hours or overnight. The cake tastes best the following day.

Decorate the cake after several hours in the refrigerator. Soak the gelatine in cold water. Bring vanilla and water to a boil. Squeeze gelatine and add to hot liquid. Add the blueberries and **SteviaSweet Crystal**. Spread the mixture around the top of the cake with a spoon and allow to set.

HINT: Alternatively, use raspberries or cherries instead of blueberries.

HINT: Use fresh berries as a topping.

Ingredients for 4 servings

Base

150 g	digestive biscuits
75 g	butter

Topping

5	gelatine leaves
150 g	blueberries
100 ml	cold water
200 ml	fat-free Greek yoghurt
200 g	natural cream cheese
50 g	SteviaSweet Crystal
1/2	vanilla pod

Serving with

1 leaf	gelatine
50 ml	cold water
1/2	vanilla pod
1 tbsp	SteviaSweet Crystal
100 g	blueberries

Nutritional information per portion

252	kcal
1060	kJ
5.5	Protein in g
20	Carbohydrates in g
17	Fat in g