

Jam cheesecake *(Desserts)*



Preparation

Prepare the base by finely chopping the biscuits in a food processor, then add the melted butter and mix until it is all well blended. Spread over the bottom of an 18cm springform cake tin and place in the fridge for 1 hour. Meanwhile, prepare the pastry cream: bring some milk to the boil; in a separate bowl whisk the eggs with the sugar, add the cornflour and pour in the hot milk. Put it back on the heat to boil and the mixture will thicken immediately. To this mixture add the gelatine which has been previously soaked in cold water for 10 minutes. Stir and let it cool. As soon as the mixture has cooled add the fresh cream (whipped), mix and pour it over the biscuit base. Finally, let it cool further for 2 hours in the refrigerator. Garnish with the fruit jam.

Tips

Cheesecake can be preserved for about 2-3 days at room temperature, in a classic cake tin or glass bell. It is also an ideal dessert to make in summer as it is cool and refreshing. For cheesecakes with jam, you can use any flavour of jam you like.

Trivia

Cheesecake is literally made from cream and cream cheeses: for example, mascarpone, Philadelphia or ricotta. It's a dessert originally from the United States but which has spread slowly to all the world's cuisines. Cheesecake can be prepared in two ways: by baking in the oven or by leaving it in the fridge to rest and set.

Information

Preparation 20 minutes

Serves X Serves 4 persons

Level of difficulty Easy

la terra di Puglia



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Ingredients

Biscuits 200 grams

Butter 100 grams

Liqueur (2 tablespoons of liqueur (or milk if you prefer))

Stuffing

Milk 250 millilitres

Sugar 100 grams

Cornflour 30 grams

Eggs 2 units

Whipping cream 200 millilitres

Gelatine 16 grams

Decoration

Jam

