

Lingonberry Cheesecake

Indulge in the delightful flavours of our Lingonberry Cheesecake, a luscious dessert that perfectly blends the sweetness of lingonberry jam with the richness of cream cheese. With a buttery biscuit base and a smooth, creamy filling, this dessert is a true treat for the taste buds.

200g digestive biscuits
80g salted butter
500g cream cheese
200ml heavy cream
100g powdered sugar
10g gelatine sheets
240 ml lingonberry jam

METHOD. Crush the digestive biscuits and melt the salted butter. In a large bowl, combine the crushed biscuits and the melted butter. Butter a springform pan of 23 cm. Press the biscuit-butter mixture into the springform pan and refrigerate briefly. In a separate bowl, whisk the cream cheese, heavy cream and powdered sugar. Place the gelatine leaves in cold water, allowing them to soak for 5 min. Afterward, drain the gelatine and add two to three table-spoons of boiling water, stirring until the gelatine completely dissolves. Mix the gelatine and the lingonberry jam, pour into the cream cheese mixture and mix again. Pour the mixture in the springform pan and spread out evenly. Put the Lingonberry Cheesecake in the fridge and allow it to cool for at least 5 hours. Garnish with extra lingonberry jam and enjoy!

Notes
