

Amarena Cherry Cheesecake



FOR 8 PEOPLE

PREPARATION TIME 30 MIN

COOKING 1 H 15

Ingredients

200g Amaretti cookies
60g almond powder
800g cottage cheese
3 eggs
1 tablespoon Maizena

100g sugar
70g melted butter
8 tablespoons *

Specific ustensil:
Electric mixer
Hinged mould

Recipe

*available at La Maison du Fruit Confit.

- 1 Mix the cookies with the almond powder and melted butter.
- 2 Spread the mixture in a springform pan lined with parchment paper. Press down well.
- 3 Mix the fromage blanc, eggs, maizena and sugar with a mixer.
- 4 Pour mixture over cookies.
- 5 Bake for 1h15 in an oven preheated to 170°C..
- 6 Once cooled, chill for at least 6 hours.
- 7 Serve chilled, decorated with a few Amarena cherries and topped with cherry syrup.