

Grandmother's Cream Cheese Tart with drip effect



For a classic, creamy dessert with a sprinkle of sophistication, look no further than Grandmother's Cream Cheese Tart, featuring a stylish drip effect.

Ingredients for Serves 12:

- Grandmother's Cream Cheese Tart (39000820)

For the forest fruit compote:

- 500 g fresh or frozen mixed berries (e.g. raspberries, blueberries, redcurrants, blackberries)
- 4 tbsp sugar
- 250 ml + 3 tbsp clear apple juice
- Seeds from one vanilla pod
- 3-4 tsp cornflour

For the chocolate and pistachio topping:

- 100 g green pistachios
- 200 g dark chocolate

- Raspberries and mint sprigs to garnish.

Step 1

For a classic, creamy dessert with a sprinkle of sophistication, look no further than Grandmother's Cream Cheese Tart, featuring a stylish drip effect.



Step 2

Wash the fresh berries, or use frozen berries straight from the packet. Heat the sugar with 2 tbsp water in a pan on a medium heat and caramelize until golden brown, then add 250 ml apple juice and the vanilla seeds and pod. Mix the cornflour with 3 tbsp apple juice and add to the pan while stirring. Bring to the boil and simmer for approximately 2 minutes. Add the berries, remove from the heat and leave to cool.



Step 3

Cut the defrosted cheesecake into 12 equal-sized pieces and slice each of these diagonally into 3 triangles. Roughly chop the pistachios. Roughly chop the chocolate and melt over a bain-marie. Drizzle the melted chocolate over the triangular pieces of cake and sprinkle with pistachios. Position 3 pieces on each plate, leaving a little space between them. Place some of the berry compote in between the pieces of cake and garnish with fresh mint leaves and raspberries.



