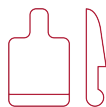




Baked Blueberry and White Chocolate Cheesecake



DIFFICULTY: MEDIUM



PREPARATION TIME: 25
MINUTES



COOKING TIME: 50 MINUTES



SERVES: 12

Ingredients

Base

- 1 1/2 cups digestive biscuits, crushed
- 1/3 cup almond meal
- 1 tspn cinnamon
- 80g butter, melted

Filling

- 2 1/4 cup cream
- 200g white chocolate melts
- 500g cream cheese, chopped and softened
- 1/2 cup sugar
- 1 cup smooth ricotta
- 3 eggs
- Finely grated rind and juice of 1 lime
- 2 punnets blueberries, reserve half a punnet for decoration
- White chocolate curls, for decoration

Method

To begin making your baked blueberry and white chocolate cheesecake, preheat the oven on [top and bottom](#) element 150°C

In a bowl combine the crumbs, almond meal, cinnamon and melted butter, mix well. Press the crumbs evenly across the base of a greased and fully lined 24cm spring form pan. Chill.

In a small saucepan combine the white chocolate and cream, stir over [induction](#) setting 3 until just melted, remove from the heat and cool slightly.

Beat the cream cheese and sugar in a bowl with an electric mixer until smooth, add the ricotta and eggs and beat until just combined. Do not overbeat. Fold through the lime rind then the chocolate mixture until smooth. Pour half of the filling into the prepared base, top with half the berries, pour in the remaining filling and scatter over the remaining berries.

Bake for 45 minutes until set around the edges but still a little wobbly in the middle. Turn the oven off, place a tea towel in the door so it remains ajar and allow the cheesecake to cool completely in the oven. Refrigerate until required.

Decorate the baked blueberry and white chocolate cheesecake with reserved blueberries and chocolate curls.

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