



x



NO BAKE BLUEBERRY CHEESECAKE RECIPE





NO BAKE CHEESECAKE JAR



PREMIUM BAKING SCHOOL



FOR CHEESECAKE FROSTING			COSTING (in ₹)		NO. OF PORTIONS: 1
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	In gms	In cups			
Sour cream	16 g	1 tbsp	2.8	3	
Amul cream	50 g	2+1/2 tbsp	9	9.6	
Icing sugar	40 g	1/3 cup	2.4	4.8	
Cream cheese	140 g	1+1/8 cup	88.2	157.5	
TOTAL			₹ 102.4	₹ 174.9	INSTRUCTIONS
METHOD <ol style="list-style-type: none"> For sour cream, take 16g amul cream and add 2-3 drops of lemon juice. Let it rest for some time. Now, in a different bowl, take 50g amul cream and sifted icing sugar. Beat it till sugar gets dissolved. Take cream cheese and beat it till it becomes smooth. Mix it with the cream –sugar mixture. Lastly add in the sour cream and beat everything well. 					Combine well so that no lumps are left.

FOR BISCUIT CRUMBLE			COSTING (in ₹)		NO. OF PORTIONS: 1	
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.		
	In gms	In cups				
Digestive biscuits (crushed)	100 g	-	20	20		
TOTAL			₹ 20	₹ 20		
METHOD <ol style="list-style-type: none"> Place roughly broken biscuits in a grinder and grind them. Take the crushed biscuits in a saucepan and roast them until light golden color or until the aroma comes. 						



FOR BLUEBERRY FILLING			COSTING (in ₹)		NO. OF PORTIONS: 1
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	In gms	In cups			
Fresh blueberries	45 g	1/3 cup	125	190	
Castor sugar	15 g	1 tbsp	0.87	1.8	
Water	20 ml	1 tbsp + 1 tsp	0.4	0.4	
Salt	A pinch	-	0.5	0.5	
Corn flour	-	¼ tsp	1	1	
TOTAL			₹ 127.7	₹ 193.7	
METHOD <ol style="list-style-type: none">1. In a saucepan, collect everything together.2. Put it on medium flame and cook until it becomes thick.					

ASSEMBLY
<ol style="list-style-type: none">1. Take a glass jar and make a layer of biscuit crumble.2. Now pipe a thick layer of the cheesecake frosting.3. Over this, pipe blueberry filling.4. Again, place biscuit crumble and top it with cheesecake frosting (making a rosette).5. Garnish the centre with blueberry filling/fresh blueberry and mint leaf.