Unbaked cheesecake with fruit

Difficulty:

Preparation time: 10minutes , Cooking time: 3hours 0minutes
Total time: 3hours 10minutes , Serving number: **10**

0 Calories , **0 g** Sugars , **0 g** Fats , **0 g** Proteins

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Url: https://www.srecipes.eu/unbaked-cheesecake-with-fruit

Preparation

Biscuits finely, add the softened butter and melted white chocolate mixture and mix them together. The bottom of the springform cake tin with baking paper and shoring mixture evenly into the mold to spread out and let harden in the refrigerator. Whip the cream on the cream, add the cheese and sugar, and join in solid cream. Then we put on the body of a thin layer of cream on top with a portion of sliced fruit. Then stacked rest of the cream, to put together on top of the rest of the fruit and let at least two (ideally but for 3 hours) to solidify in the fridge.

Tip for the Recipe

You can also decorate with a mint leaf, if necessary chocolate icing

Ingredients

- 150 g cracker
- 200 g butter
- 100 dkg white chocolate
- 250 g defatted cottage cheese
- 250 ml whipping cream
- 4 spoon sugar
- 250 g fruit

Categories