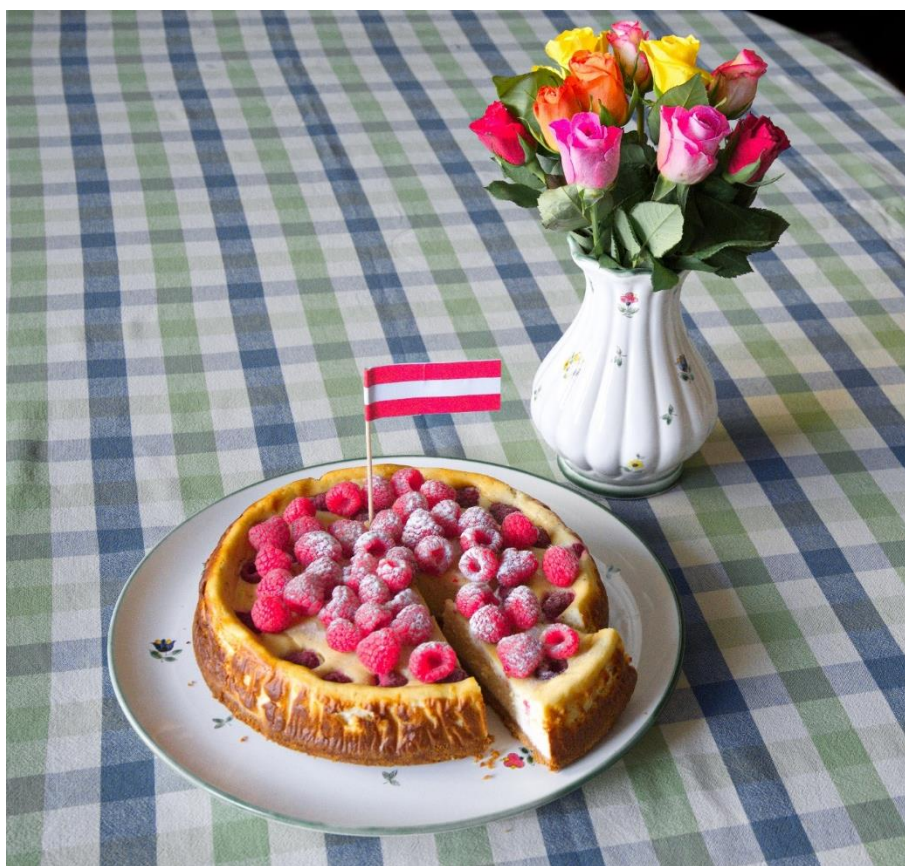


Cheese cake with baked pastry case and raspberries



Ingredients

Ingredients (for 12 pieces)

- 160 g shortbread biscuits
- 75 g butter
- 50 g ground hazelnuts
- 250 g raspberries
- 260 g cream cheese with high fat content
- 500 g curd cheese
- vanilla sugar
- juice and grated peel of one lemon
- 100 g sugar
- 3 eggs
- icing sugar
- aluminium foil for covering

Instructions

- 1.** Biscuits are ground to a powder and the hazelnuts are added and mixed. The melted butter is also mixed intensively with the powder. This mixture is put in a cake pan (22 cm) and pressed with the hands thoroughly.
- 2.** Egg yolk, cream cheese, curd, lemon juice, sugar, and vanilla sugar are mixed and beaten egg white is folded in. This mixture is put on top of the ground biscuits and half of the raspberries are put on top.
- 3.** This is put in the oven at 180 °C. As soon as the surface becomes brown it is covered with aluminium foil; after one hour the oven is turned off and the door of the oven is opened and the cake is left inside for one additional hour.
- 4.** Before serving the remaining fresh raspberries are put on top and decorated with icing sugar and lemon balm.