

Blue- and Blackberry Cheesecake

I had long dreamed of making my favorite raspberry cheesecake, so I bought the biscuits, stocked up on fresh farm eggs, and only needed to grab the fruit. At the market I was drawn to the blueberries and blackberries, so I slightly changed my plan—and the result was delightful.

Ingredients

Ingredients for the base:

60 g butter
225 g wholegrain biscuits
50 g crushed raw nuts (I used a nut mix:
almonds, cashews, hazelnuts)

Ingredients for the filling:

500 g mascarpone
2 eggs, lightly beaten with a fork
3 tbsp powdered sugar
250 g white chocolate
200 g blueberries

Ingredients for the topping:

200 g cream cheese
Powdered sugar to taste

Ingredients for the fruit sauce:

150 g blueberries and blackberries (or just
blackberries)
1 measuring cup water
3 ½ tsp brown sugar
1 tsp lemon juice





1. Blend the nuts finely and place in a bowl. Do the same with the biscuits and combine with the nuts.
2. Melt the butter and mix it into the nuts and biscuits until you get a crumbly dough.
3. Press this mixture evenly into a 23 cm springform pan lined with baking paper. Use a glass wrapped in plastic wrap to press it down firmly and evenly.
4. Beat the mascarpone, adding the eggs one by one, then the sugar, until smooth.
5. Melt the white chocolate in a double boiler or microwave and stir it into the mascarpone mixture with a spatula. Add the blueberries, fold gently, and pour over the biscuit base.
6. Bake at 150°C for 50–60 minutes. The center should remain slightly unset and wobbly. Turn off the oven and let the cheesecake cool inside for several hours.
7. Mix the cream cheese with powdered sugar and spread evenly over the cooled cheesecake. If you don't want to make a sauce, you can simply decorate with fresh berries and chill for a few hours. Otherwise:
8. Place the fruit, water, sugar, and lemon juice in a small saucepan. Cook over medium heat until it boils, stirring constantly. Let it simmer for 3–4 minutes, or until slightly thickened. Remove from heat, blend briefly, and strain through a sieve to achieve a smooth sauce.
9. Pour the slightly cooled sauce over the cheesecake.