

BLACKCURRANT CHEESE CAKE SMOOTHIE

This blackcurrant cheese cake smoothie recipe has won the first prize in the Best of Cassis Smoothie contest 2017. The participants had to use blackcurrant concentrate in their recipes. You may, of course, not be able to buy this in a shop. But blackcurrant concentrate is nothing more than what it says: concentrated blackcurrant juice. You can simply replace it with the double of the amount of pure blackcurrant juice. Keep in mind: pure blackcurrant juice does not contain any added water or sugar!

This recipe is so simply delicious and easy to prepare - while your guests will be delighted with such an original dessert.

Of course, you can also serve it as an afternoon drink, cool and smooth!

Ingredients for blackcurrant Cheese Cake Smoothie

5cl blackcurrant concentrate (or 9 cl of pure blackcurrant juice)

40cl fermented milk (Kefir)

200g cream cheese (like Philadelphia)

5cl concentrated milk

dash of gingerbread cordial (if you don't have it, the speculoos crumbs will do)

Speculoos cookies for decoration

Preparation

Mix well all the ingredients in a blender.

Decorate with whipped cream and speculoos crumbs.

It's already finished!

Recipe prepared by Chern

Chern is chef and owner of one of the "Parapluie", one of the best restaurants in
Dijon, Burgundy.

Discover more of his creations on Facebook.



Chern preparing his cheese
cake blackcurrant smoothie