

CHEESECAKE MADE IN BURGUNDY WITH BLACKCURRANTS, GINGERBREAD COOKIES



Preparation
of the
gingerbread
cookies

8 egg yolks

20 g sugar

320 g softened butter

225 g flour

225 g grounded gingerbread

30 g baking powder

A pinch of salt

In a mixing bowl, whisk the butter and the sugar together until white. Add the eggs one by one, add the flour a little at a time, then the grounded gingerbread

and the baking powder. Continue to knead the preparation until you obtain a homogenous ball of dough. Leave it to rest for 30 minutes in the fridge. Spread out the dough in a mould and then bake it for 10 minutes in a pre-heated oven at 180°.

Preparation of the cheesecake

1,130 kg cottage cheese

335 g sugar

3 soup spoons of flour

5 eggs

2 egg yolks

80 g cream

Buds of blackcurrants

Whisk the eggs and the egg yolks with the sugar until the preparation becomes white. Add the cream, the cottage cheese and the flour. Mix it well and then pour it on the dough and bake it for 45 minutes in an oven at 120°.

Preparation of the blackcurrant jelly

200 g water

70 g sugar

150 g blackcurrant liqueur

2,5 gelatin leaves

Soak the gelatin leaves in cold water. Boil the other ingredients (water, sugar, cream) in a saucepan. As soon as it boils, add the gelatin. Pour the jelly that is still hot over the cheesecake that has cooled down.

This recipe has been created by the Restaurant Le Charlemagne, Pernand-Vergelesses, France and is displayed and kindly shared by the Cassissium.