Cherry Cheesecake Torte

czas przygotowania: **75 min**

poziom trudności: **trudny**



A delicious baked cheesecake torte combining a delicate shortcrust pastry base with a rich, creamy cheese filling and a generous layer of juicy cherries. Made with Gellwe Konfiturex for a beautifully thickened fruit filling, this elegant homemade cake offers the perfect balance of sweet and tart flavours. Ideal for family celebrations, afternoon tea and special occasions.

Składniki

For the shortcrust pastry:

- Plain flour – 150 g
- Butter – 80 g
- Sugar – quantity to be confirmed
- Egg yolk – 1
- Grated lemon zest – from 1 lemon

For the cheese filling:

- Full-fat Polish curd cheese (twaróg) – 250 g
- Egg yolks – 2
- Egg whites – 3
- Sugar – remaining quantity from the 200 g listed
- Gellwe Vanilla Sugar – 1 sachet

For the cherry filling:

- Fresh or frozen pitted cherries – 500 g
- Gellwe Konfiturex – 1 pack
- Sugar – 1 cup

Sposób przygotowania