Easter Cheesecake Tart with Blueberry Mousse

czas przygotowania: 75 min

poziom trudności: trudny



An elegant Easter tart combining a crisp almond and oat pastry base with a delicate vanilla cheesecake layer and a light, fruity blueberry mousse. Made with creamy skyr, maple syrup and fresh or frozen blueberries, this beautifully layered dessert offers a delicious balance of nutty, creamy and refreshing flavours. A lovely centrepiece for your Easter table or any special occasion.

Składniki

For the pastry base (20 cm tin):

- Almond flour – 85 g
- Oat flour – 65 g
- Gellwe Extra Dark Cocoa Powder – 20 g
- Plant-based butter – 70 g
- Salt – a pinch

For the cheesecake layer:

- Plain skyr (vegan alternative) – 300 g
- Maple syrup (or agave syrup) – 25 g
- Gellwe Vanilla Flavouring – ½ tsp
- Gellwe Food Gelatine – 8 g
- Boiling water – 45 g

For the blueberry mousse:

- Blueberries (fresh or frozen) – 100 g
- Erythritol – 25 g

Sposób przygotowania

- Gellwe Food Gelatine – 4 g
- Plant-based whipping cream – 100 g