Mini Cheesecakes with Strawberry and Raspberry Jam

czas przygotowania: **50 min**

poziom trudności: **średni**



Delicious mini baked cheesecakes with a buttery biscuit base and a smooth, creamy vanilla filling. Topped with homemade strawberry and raspberry jam, fresh strawberries and mint leaves, these individual desserts combine rich cheesecake flavour with fruity sweetness. Perfect for family gatherings, afternoon tea and special occasions.

Składniki

For the strawberry and raspberry jam:

- Strawberries – 700 g
- Raspberries – 300 g
- Gellwe Konfiturex 3:1 – 1 pack
- Sugar – 350 g

For the mini cheesecakes:

- Quark (smooth cheesecake curd cheese) – 500 g
- Mascarpone – 200 g
- Egg – 1
- Gellwe Vanilla Flavour Pudding Mix – 1 sachet
- Sugar – 150 g
- Gellwe Vanilla Extract – a few drops
- Plain biscuits – 100 g
- Butter – 50 g

For decoration:

- Fresh strawberries – a few
- Fresh mint leaves – a few

Sposób przygotowania