No-Bake Cheesecake with Colourful Jelly Mosaic

czas przygotowania: **40 min**

poziom trudności: **trudny**



A spectacular no-bake cheesecake with a colourful mosaic of raspberry, mango and gooseberry jelly cubes suspended in a smooth, creamy cheesecake filling. Set on a buttery biscuit base and decorated with fresh fruit, this eye-catching dessert is perfect for summer celebrations, birthdays and special occasions. Every slice reveals a beautiful pattern of vibrant fruity colours.

Składniki

For the jelly mosaic:

- Gellwe Raspberry Flavour Jelly – 1 sachet
- Gellwe Mango Flavour Jelly – 1 sachet
- Gellwe Gooseberry Flavour Jelly – 1 sachet
- Hot water – 900 ml

For the biscuit base:

- Butter biscuits – 200 g
- Butter – 100 g

For the cheesecake filling:

- Quark (smooth cheesecake curd cheese) – 1 kg
- Whipping cream (30% fat) – 500 ml
- Gellwe Śmietanex Whipped Cream Stabiliser – 2 sachets
- Icing sugar – 80 g
- Gellwe Food Gelatine – 18 g
- Warm water – 100 ml

For decoration:

Sposób przygotowania

- Fresh fruit – as desired
- Reserved jelly cubes – as desired