

## Blueberry Cheesecake 藍莓芝士餅



8 inch pan, Servings: 8 – 12, 份量 : 8 – 12 份

### Ingredients 材料:

<b>Cake base 餅底:</b>	
McVities Digestive Biscuits 麥維他消化餅	120g 克
Soft butter 軟牛油	60g 克
<b>Blueberry jam 藍莓醬:</b>	
Blueberry 藍莓	¼ cup 杯
Water 水	1/8 cup 杯
Sugar 糖	1 tablespoon 湯匙
<b>Cheesecake filling 芝士餅:</b>	
Cream cheese 忌廉芝士	500g 克
Sugar 糖	60g 克
Lemon (juiced and zested) 檸檬 (只用檸檬汁和青)	1 隻
Milk 鮮奶	40ml 毫升
Thickened cream (whipped cream) 淡忌廉	440g 克
Gelatine 魚膠	20g 克
Water (boiling) 滾水	2 tablespoon 湯匙
<b>Topping 餅面裝飾:</b>	
Fresh blueberry (rinsed and dried) 鮮藍莓(洗淨及乾水)	½ cups 杯
Water 水	¼ cup 杯
Cornstarch 粟粉	1 tablespoon 湯匙
Sugar 糖	¼ cup 杯
Fresh lemon juice 鮮檸檬汁	1 teaspoon 湯匙
Salt 鹽	A pinch 少許

Fresh blueberry (rinsed and dried) 鮮藍莓(洗淨及乾水)	1½ cups 杯
Thickened cream 淡忌廉	60g 克

Place butter and cream cheese in room temperature till softened. 先將牛油和忌廉芝士置於室溫下, 至軟身。

### **Blueberry jam 藍莓醬:**

1. Bring blueberry and water to boil.  
將藍莓加水煮滾。
2. When water and blueberries come to a boil, add sugar and lower the heat to simmer and stir constantly for 3 – 4 minutes until the berries start to burst and the juice starts to thicken.  
藍莓及水煮滾後, 加糖, 將火調慢, 不停攪動 3 – 4 分鐘, 至藍莓爆裂及汁液轉濃。
3. Remove from heat and let cool.  
移離火爐, 待涼。

### **Cake base 撻皮:**

1. Crumbed the digestive biscuits and combine with soft butter. Press ingredients into the bottom of a greased pan. Chill in the refrigerator.  
蛋糕模底先輕輕塗油, 然後將消化餅壓碎, 加入牛油拌勻, 壓實於蛋糕模內, 雪凍備用。

### **Cheesecake filling 芝士餅:**

1. Beat the cheese and sugar until smooth. Add the milk, lemon juice and zest and process to mix. (You may rub a little bit of the mixture between your thumb and index finger to feel if it is smooth.)  
忌廉芝士和糖打滑至糖溶解, 加奶、檸檬汁和檸檬青, 打至軟身。(可放少許材料在拇指及食指間, 輕搓確定材料是否軟滑。)
2. Whip the thickened cream till soft peaks form.  
將淡忌廉打起至杰身。
3. Add the whipped cream to the cream cheese mixture and beat well.  
將淡忌廉加入芝士內, 再打勻。
4. Whisk with a folk to dissolve gelatine in 2 tablespoons of boiling water.  
用叉攪動, 將魚膠溶於兩湯匙滾水中。
5. Add gelatine into cake mixture, mix well.  
將魚膠倒入芝士餅材料中, 攪勻。

6. Measure out about  $\frac{1}{5}$  of the mixture and mix with the cooled blueberry jam to form a blue cheesecake mixture.  
取出約  $\frac{1}{5}$  的芝士餅材料, 加入冷卻的藍莓醬, 攪勻成藍莓芝士材料。
7. Pour half of the white cake mixture into the pan. Then add the blue cake mixture and then sealed with the remaining white cake mixture.  
將一半的白芝士材料倒入蛋糕模內, 在中央倒入藍莓芝士材料, 再倒進其餘的白芝士材料, 將藍色材料完全遮蓋。
8. Refrigerate for a few hours till set before decoration.  
放入雪柜數小時, 至凝固。

Note: You must be super quick with procedures 5 – 7. Otherwise, the gelatine will set before you manage to pour the mixture into the pan.

註: 須極快完成程序 5 - 7, 否則魚膠凝固, 會難倒模。

### **Topping 餅面裝飾:**

1. Measure out  $\frac{1}{2}$  cup of the softest blueberries and place them in a saucepan with  $\frac{1}{4}$  cup of water, cover and bring to boil.  
選出半杯最脆的藍莓, 加  $\frac{1}{4}$  杯水, 煮滾。
2. Meanwhile in a small bowl whisk cornstarch with 1 tablespoon of cold water until well blended, set aside.  
將粟粉溶於一湯匙冷水中, 備用。
3. When water and blueberries come to a boil, lower the heat to simmer and stir constantly for 3 – 4 minutes until the berries start to burst and the juice starts to thicken.  
藍莓及水煮滾後, 將火調慢, 不停攪動 3 – 4 分鐘, 至藍莓爆裂及汁液轉濃。
4. While still stirring, slowly add the cornstarch, sugar, lemon juice and salt.  
隨攪動, 隨加入粟粉水、糖、檸檬汁及鹽。
5. Simmer for a minute or so until the mixture becomes translucent.  
慢火再煮 1 分鐘或至汁液煮成半透明狀。
6. Spread the mixture onto the top of the cheesecake. Then add fresh blueberries on top.  
將果醬鋪於餅面上, 再鋪上鮮藍莓。
7. Decorate the edge with piped whipped cream.  
用已打起的淡忌廉擠花飾邊。