

# Cheese cake with strawberry coulis

## Ingredients:

**Crop's frozen strawberries**

80 g butter

700 g cottage cheese

250 g speculoos biscuits

2 lemons

1 lime

2 packs of vanilla sugar

strawberry coulis (strawberries, liquid sugar, lime juice)

350 g cream

6 soupspoons of sugar

12 g gelatin



## Preparation:

- Crush the speculoos biscuits. Melt the butter and mix with the biscuits. Put them into the baking tin and place in the refrigerator.
- Whip up cream, add sugar and vanilla sugar. Grate the lime skin. Mix both with the fresh cottage cheese.
- Soak the gelatine leaves in cold water. Make lemon juice and heat a little. Squeeze the gelatin and solve into the lemon juice. Cool off.
- Mix the lemon juice (add some lime juice) with the fresh cottage cheese and cover the crushed biscuits.
- Put into the refrigerator for at least 4h.
- Make the strawberry coulis by heating the strawberries, liquid sugar and lime juice.
- Before serving the cheese cake, cover with the strawberry coulis and some defrosted strawberries.