

# Cheesecake with raspberries and white chocolate

## Ingredients:

Crop's frozen raspberries

Crop's raspberry puree

200 g crushed speculoos biscuits

80 g butter

400 g fresh cheese

400 g cottage cheese

200 g sugar

2 eggs

2 whipped egg whites

100 g white chocolate



## Preparation:

- Mix 200 g crushed speculoos biscuits and 80 g butter, put in the baking tin and bake for 10 minutes at 180°C.
- Mix 400 g fresh cheese, 400 g cottage cheese, 200 g sugar, 2 eggs, the melted chocolate and 2 whipped egg whites. Put the mixture on the speculoos dough and add the frozen raspberries. Bake for 30 minutes at 180°C.
- Chill in the refrigerator for 4 hours.
- Decorate with a few defrosted raspberries and raspberry puree.