

PREP: 10 mins
COOK: 4 hrs chilling
SERVES: 6

Blueberry Ricotta Cheesecakes

Plump blueberries and creamy light ricotta shine through in this light, sugar free dessert. It's ideal for summer entertaining and easy to prepare ahead.

Ingredients

2 cups (500g) light smooth ricotta
1 1/3 cups EQUAL SPOONFUL
2 tsp finely grated lemon zest
1 tsp Queen Vanilla Bean Paste
2 tsp gelatine powder
2 tbsp hot water
250g punnet blueberries
5 shredded wheatmeal biscuits, finely crushed
Lemon zest, to serve

Method

STEP 1

Grease a 6 hole ¾ cup capacity muffin tray. Line bases of muffin tray with small circles of baking paper.

STEP 2

Place ricotta and Equal spoonful, vanilla and lemon zest into a large bowl, set aside.

STEP 3

Combine gelatine and water in a small bowl and set aside for 5 minutes. Microwave on high for 15 seconds or until gelatine has dissolved. Add to ricotta mixture and stir until well combined, and then fold in half the blueberries. Spoon evenly into prepared holes.

STEP 4

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Method

Sprinkle with biscuit crumbs and smooth with the back of a spoon. Refrigerate for 4 hours, or overnight until cheesecakes have set. Run a spatula or palette knife around the edge of each cake and invert onto a chopping board. Serve cheesecakes topped with lemon zest and remaining blueberries.

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