



8

SERVES/MAKES



COOKING TIME:  
Preparation Only



COOKING STYLE:  
Fridge

## LANCEWOOD® BLUEBERRY CHEESECAKE TART

### INGREDIENTS:

#### Tart:

- 9 Tennis biscuits
- 15 ml gelatine
- 30 ml cold water
- 30 ml boiling water
- 250 g LANCEWOOD® Creamed Smooth Plain Cottage Cheese
- 250 ml LANCEWOOD® Double Cream Blueberry Yoghurt
- 385 g canned condensed milk
- 125 ml lemon juice
- 5 ml vanilla essence

#### Topping:

- 1 x 410 g canned blueberries, drained
- 20 ml corn flour

### METHOD:

#### Tart:

Arrange the biscuits in the bottom of a large dish. Sprinkle the gelatine over the cold water and leave to stand until spongy. Pour the boiling water over the gelatine and stir until melted. Leave to cool.

Beat the gelatine, cottage cheese, yoghurt, condensed milk, lemon juice and vanilla essence together until smooth. Pour over the biscuits and leave to set.

#### Topping:

Drain the blueberries and reserve the syrup. Stir the corn flour into the reserved syrup. Add the syrup mixture to a saucepan and heat over low heat. Stir until thick. Cool to room temperature.

Spoon on top of the tart and spread out evenly. Arrange the blueberries on top and refrigerate until set.

### PRODUCTS USED:



Creamed Smooth Cottage  
Cheese



Double Cream Blueberry  
Yoghurt

**ENJOY!**