



Plant Based
RECIPES

Cheesecake with
Blueberries and
Spread Original



You will need

For the Cheesecake Filling:

450g Spread Me Original

150ml cold coconut cream

15g cornflour (dissolved in a little water)

10ml lemon juice

100g sugar

For the Base:

200g digestive biscuits

100g margarine

For the Blueberry Compote:

190g blueberries

15ml maple syrup



Method

1. Prepare the Blueberry Compote:

- In a small saucepan, add the blueberries and maple syrup.
- Heat over medium heat for about 15 minutes, until the blueberries release their juices, soften, and form a quick jam-like texture.
- Transfer to a small bowl and let it cool.

2. Prepare the Base:

- Place the margarine in a bowl, cover it with plastic wrap, and microwave for 20 seconds until melted.
- In a food processor, blend the digestive biscuits until they become a fine powder.
- Add the melted margarine and blend again until combined.
- Transfer the mixture to a 25cm round springform pan, press it down evenly with your hands, and spread it across the base.

Place in the refrigerator to chill.



SERVES



PREP TIME

Method

3. Prepare the Cheesecake Filling:

- In a mixing bowl, add the Spread Me Original, cold coconut cream, lemon juice, sugar, and dissolved cornflour.
- Mix everything together until smooth and well combined.

4. Assemble the Cheesecake:

- Remove the chilled biscuit base from the fridge and pour the cheesecake mixture on top. Spread it evenly.
- Spoon the blueberry compote over the surface in different spots.
- Use a toothpick to create swirls and patterns on top.

5. Chill and Serve:

- Refrigerate the cheesecake for at least 3-4 hours until fully set.
- Once chilled, remove from the fridge and dip a knife in warm water before slicing.
- Cut a slice and serve. Enjoy!



SERVES



PREP TIME



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