



Shopping list

- 200 g of TAGO Oatmeal Cookies
- 50 g of walnuts
- 100 g of butter
- 400g of sour cream 30%
- 500 g of cream cheese
- 4 table spoons of powdered sugar
- 2 table spoons of gelatine
- 1 teaspoon of vanilla
- fresh strawberries
- 2 packs of TAGO Maltballs
- 1 lemon

Cold cheesecake with TAGO Maltballs

- Roast walnuts on a dry frying pan. Put them in blender together with oatmeal cookies. Blend it to a fine pulp. Do not worry if there are bigger pieces – the cheesecake will be crunchier.
- Melt the butter on a frying pan. Add it to the cookies and nuts mixture. Mix it thoroughly.
- Grease the cake pan with butter. Next, lay the bottom with the prepared mixture and even it out. Put the cake pan into fridge for 15 minutes so that the bottom of the cheesecake hardens.
- Mix gelatine with two table spoons of cold water. Wait until it stiffens. Before adding it to the mixture, add another two table spoons of warm water and stir thoroughly.
- Put sour cream into the mixing bowl and start whipping. In the meantime, add vanilla, powdered sugar and lemon zest. Next, add cream cheese and gelatine. Stir thoroughly until all the ingredients are mixed.
- Rinse strawberries and remove stems. Cut each strawberry in half.
- Remove the cake pan from the fridge. Put strawberries on the edges. Next, put Maltballs on the bottom. Add the prepared cheese mixture. Put aside to cool down for several hours.
- Remove the cooled cake from the cake pan. Decorate it with strawberries and Maltballs.

9Bon appétit!

TAGO products used in the recipe



Oat Cookies with
sesame



Maltballs