



Shopping list

- 1 pack of oat cookies from TAGO
- 700 g of Philadelphia cheese
- 400 g of white chocolate
- 100 g of sugar
- 5 eggs
- 50 g of butter
- 50 g of walnuts
- 100 ml of whipping cream
- 1 teaspoon of vanilla beans
- 1 lemon
- Fresh fruit for decorating

Easter cheesecake

- Melt butter in a pot.
- Put oat cookies from TAGO into the blender, pour them into the bowl and grind walnuts in the blender. Combine both the ingredients, add melted butter and line the baking form with the mass. Then put the whole thing in the fridge for 15 minutes.
- Melt white chocolate in a water bath.
- Add Philadelphia cheese, eggs, whipping cream, juice, peel of half a lemon, and vanilla to the bowl.
- Mix it all together.
- Add the melted and cooled white chocolate to the mass and mix together.
- Previously prepared baking form should be tightly wrapped around the bottom of the tray with food foil to prevent water from getting into it because the form should be placed on a baking tray flooded with water to allow it to evaporate during baking.
- Pour the cheese mass into the form and put in the oven for 1:30 h. Pour hot water onto the baking tray. After baking, decorate the cake with fresh fruit.
- Enjoy your meal!

TAGO products used in the recipe



Oat Cookies with
sesame