



CHEESECAKE IN A JAR

4 SERVINGS | FOR THE KISAG WHIPPER 0.5 L

INGREDIENTS

- 150 ml cream
- 200 g cream cheese double cream
- 50 ml sour cream
- 45 g icing sugar
- 1 g salt
- 1 lemon
- 1 vanilla pod
- 2 egg yolk

- 40 g butter
- 5 ml rum
- 16 butter biscuits
- 300 g berries, mixed

PREPARATION

Mix the cream cheese, cream, sour cream and icing sugar until smooth. Mix in salt, grated lemon zest, juice of half a lemon and the pulp of the scraped vanilla pod. Add the egg yolks and mix until smooth.

Pour the mixture through the Kisag Funnel & Sieve directly into the Kisag Whipper. Insert the Kisag Whipper Charger and shake vigorously. Chill in the fridge for 1-2 hours.

Crumble the biscuits and mix with the melted butter. Divide the mixture into 4 glasses and press down a little. Pour the cheesecake mousse into the glasses, top with berries and drizzle with a little rum.

Enjoy Cooking!

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