



Mini red berry cheesecakes with Gallo Porto Wine Vinegar reduction



Categoria

Doces e Sobremesas



Tempo de preparação

Rápido



Dificuldade

Médio



Custo

Select



Com quem?

Select



Nº de pessoas

4 pessoas

Ingredientes



200ml Gallo Porto Wine Vinegar



100ml Gallo Extra Virgin Olive Oil Reserve

- 200g of cream cheese
- 360g of greek yoghurt with sugar
- 100g of red berry granola
- 150g of honey
- 5 gelatine sheets
- 60g of fresh blackberries
- 60g of fresh raspberries

Modo de preparação

1

Begin by soaking the gelatine sheets in cold water.

2

Then, break the granola into smaller pieces and mix it with Gallo Extra Virgin Olive Oil Reserve and 50g of honey.

3

Place it at the bottom of the frame as the base for the cheesecake and put it in the fridge.

4

Mix the cream cheese and Greek yoghurt in a bowl.

5

Drain the gelatine and melt it in the microwave with the remaining honey.

6

Add the previous mixture and pour it on top of the granola base.

7

Leave it in the fridge for 2h.

8

Serve with fresh red berries and Gallo Porto Wine Vinegar.

Produtos utilizados



Gallo Porto Wine Vinegar

Selected Origin Vinegar



Reserve

Extra Virgin Olive Oil



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