

# Blueberry & Hazelnut Cheesecake



**Serves 6 - 8**

**Prep 20 mins  
+ 30 mins chilling**

**Cooking 45 mins  
+ 1h chilling**

**Easy**

## Ingredients

350g blueberries  
1tbsp honey  
6 tbsp icing sugar  
juice of 1 lemon  
175g quark or fromage frais (room temperature)  
1 egg  
1 tbsp hazelnut liqueur (optional)  
150ml double cream

## For the base:

175g chopped hazelnuts  
75g plain flour  
1 pinch of salt  
50g butter at room temperature  
65g brown sugar  
1 egg yolk

1. Put the chopped hazelnuts in a food processor and blend until they are ground. To prepare the base, put the ground nuts in a big bowl. Add the flour and the salt.
2. In another bowl, whip the butter and the brown sugar until light and fluffy. Add the egg yolk and mix until incorporated. Add the mixture to the hazelnut and flour mixture, a little at a time, to obtain a smooth paste.
3. Put this paste in a 25 cm buttered loose tart base. Smooth out the mixture by pressing the surface on all sides. Make a thick rim around the edge of the base. Cover and place in fridge at least 30 mins
4. Preheat the oven to 180C/160C Fan/ Gas 4. In the meantime, prepare the fruit. Put the blueberries, the honey, 1 tsp icing sugar and 2 tsp of lemon juice in a heavy bottomed saucepan. Simmer gently for 5 to 7 minutes, stirring every now and again, until the fruit releases its juice, while staying whole. Take of the heat and set aside.
5. Cook the base for 15 mins, then take it out of the oven & cool, while you prepare the filling.
6. Whip the quark or fromage frais and the rest of the icing sugar to get a light and foamy mixture. Add the egg, 1 tbsp of lemon juice, the liqueur, if using, and the cream. Whip to make a smooth mixture.
7. Tip the filling into the tart base and even it out. Cook for 20 - 25 mins until set.
8. Cool the cheesecake completely on a wire rack. Cover & put in the fridge for at least 1 hour.
9. Only add the blueberry sauce at the last minute, just before serving.