



## Light cheesecake

NIBBLEDISH CONTRIBUTOR

### Ingredients

- 500 grams of cream cheese
- 4 eggs, yolks and whites divided
- 2 tablespoons of potato starch
- 1 tablespoon of semolina
- 1 cup of milk
- 1/2 cup of sugar
- 1 package of vanilla sugar
- 1 cup of raspberries

### Garnish:

- 1 package of jelly
- 1 cup of raspberries
- 1 cup of blackberries
- 1/2 cup of mango, cubed

### Instructions

1. Mix yolks with sugar and vanilla sugar, till it becomes fluffy.
2. Add cheese, bit by bit, continue mixing.
3. Add milk, semolina and potato starch, mix well.
4. Whisk egg whites, till firm and add them to cheese mixture.
5. Pour it into baking tray, lined with backing paper.
6. Sprinkle with raspberries.
7. Bake about 60 minutes in preheated oven in 180 C degrees.
8. Prepare jelly according to instruction on the package add fruits, mix well, cool down.

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9. Serve cheese cake with fruit jelly.