



From our kitchen to yours

The chefs from RBG's on-site catering team are providing weekly recipes from their kitchen for you to create at home. Bon appétit!

VEGETARIAN

Lemon Blueberry Mini Cheesecakes

OVERVIEW

Prep Time: 30 minutes

Total Time: 5 hours

INGREDIENTS

12 vanilla wafers

2 blocks cream cheese (softened)

$\frac{3}{4}$ cup icing sugar

1 lemon (juiced, zested)

1 tsp. vanilla extract

Pinch of salt

1½ cups 35% cream

$\frac{1}{4}$ cup blueberry preserves

DIRECTIONS:

1. Line a muffin tray with cupcake liners.
2. Place a vanilla wafer in the bottom of each liner.
3. In a stand mixer, beat cream cheese until smooth. Add in sugar, lemon juice and zest, vanilla, and salt. Slowly add in the cream, and beat until fluffy and stiff peaks form.
4. Spoon mixture into the cupcake liners over the vanilla wafers. Should be close to the top of the liner.
5. Put a small dollop of blueberry preserve in the centre of each cupcake and swirl with a toothpick.
6. Refrigerate until firm, roughly 4–5 hours.

