

French Sparkling and Blueberry Cheesecake



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- Sub Category Name
Combo
Desserts

Ingredients

French Sparkling and Blueberry Cheesecake FRENCH SPARKLING

- 500 ml Cold Water
- 16 g or 8 Tea Bags of Dilmah Rose with French Vanilla Tea
- 8ml Saline Solution
- 500 g Ice
- 2 shots CO2

For the Blueberry Cheesecake

- 2000 g Cream Cheese
- 450 g Sugar
- 144 g Cream
- 200 g Honey
- 450 g Egg
- 450 g Egg Yolk
- 50 g Cornstarch

For the Chocolate Dip



- 500 g Cocoa Butter
- 500 g White Chocolate
- 1 g Purple Powder

Methods and Directions

French Sparkling and Blueberry Cheesecake

- In a pitcher, 500 ml of ice-cold water + 500 gr of ice + adding your tea bags and saline solution.
- Strain the cold brew after 20 min of infusion.
- Transfer into a Soda Syphon, add 2 shots of CO2.
- Served in a Champagne Oenologist Handmade Collection

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teainspired.com/dilmah-recipes 05/09/2025