



Ingredients

For the Base:

125 g cookies (e.g. digestive or

Biscoff)

65 g butter, melted

For the Cheesecake Filling

300 g cream cheese

(Philadelphia)

100 g cream (33–35%)

200 g white chocolate

For the Inside Berry Layer

200 g red berries (fresh or
frozen)

40 g sugar

15 g lemon juice

Cheesecake Upside-Down

 1 cake

 Preparation time: 20 minutes
Stabilizing time: 3 hours

REALIZATION

1. For the Cookie Base (for the top layer) crush 125 g cookies into fine crumbs.
2. Melt 65 g butter and mix with the crumbs until the texture resembles wet sand.
3. Firmly press the cheesecake base into the ring mold and place it in the refrigerator to set before adding the filling.
4. For the Berry Layer in a small pan, combine 200 g red berries, 40 g sugar, and 15 g lemon juice.
5. Cook over medium heat for 3–5 minutes, stirring gently, until the berries soften and the juice slightly thickens.
6. Transfer to a bowl and cool completely.
7. Tip: If there's too much syrup, drain lightly so the cheesecake doesn't loosen.
8. For the Cheesecake Filling melt 200 g white chocolate gently over a bain-marie or in short microwave bursts (max 45 °C).
9. Let it cool slightly to about 32–35 °C.
10. In a bowl, beat 300 g cream cheese until smooth and creamy (do not overbeat)
11. Add the cream and mix together with a whisk.
12. Add the melted white chocolate and mix until combined.
13. Mix gently into the mixture in two additions until smooth and glossy.
14. Line a 16cm ring or springform with parchment or aluminum foil on the bottom and acetate on the sides.
15. Pour $\frac{1}{2}$ of the cheesecake filling into the ring and level it.
16. Add the cooled berry mixture in an even layer in the center, leaving a 1–1.5 cm border clean around the edges.
17. Pour the rest of cheesecake filling into the ring and let him stabilized at least for 3 hours.

18. Place a serving plate on top of the mold and invert the cheesecake.
19. Remove the ring, parchment, and acetate carefully.
20. The cookie base will now be at the bottom, and the cheesecake layer with the hidden berries will be perfectly smooth on top.
21. Decorate with fresh red berries or drizzle with leftover berry syrup.
22. Slice using a warm knife for clean cuts.
23. Store covered in the refrigerator for up to 3 days.
24. Enjoy!