

Blueberry Curd Cheesecake Tart

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Original recipe and notes at www.devamadeo.com



Details:

Yield: 9" tart shell pan, 14 to 16 slices

Total time: 1 hour plus chilling overnight

Prep time: 5 minutes for the crust, 15 minutes for the cheesecake layer, 15 minutes for the blueberry curd

Baking time: 5 minutes for the crust, 15 minutes for the cheesecake

Equipment: tart shell pan, springform pan or pie dish, food processor, large skillet and large bowl for use as double boiler, stand mixer or electric hand mixer.

My Prep:

Ingredients:

Graham Crackers Crust:

- Unsalted butter – 10 TBSP (1 $\frac{1}{4}$ stick), 142g
- Traditional graham crackers – 8 oz (15 whole rectangular cookies), broken in small pieces
- Natural granulated sugar - 3 TBSP, 39g

Blueberry Cheesecake Layer

- Cream cheese, at room temperature – 2 - 8 oz packages
- Elderberry or blueberry powder (optional to bring color to the cheesecake) - about $\frac{1}{4}$ cup
- Lemon juice – 2 TBSP, 1 oz, about the juice of 1 large lemon

Steps:

To make the crust:

Preheat oven to 350°.

In a small saucepan melt the 10 tablespoons of butter. Retire from heat right after the butter has melted.

Break the crackers in pieces while you throw them in the bowl of the food processor. Add the 3 tablespoons of sugar and run the processor until the crackers are mostly grounded. With the processor running pour butter through the food processor lid opening until the crumbs look hydrated, about 10 to 15 seconds. Stop the processor and pull down any crumbs crawling up the walls of the bowl if necessary and pulse a

- Natural granulated sugar – $\frac{3}{4}$ cup, 155g
- Whole organic eggs – 2, large
- Egg yolk – 1, from large eggs
- Unbleached organic all purpose flour – 2 TBSP, 18g
- Pure vanilla extract – $\frac{1}{2}$ Tsp, 2.5mL

Blueberry Curd Layer:

- Blueberries, fresh or frozen - $1\frac{3}{4}$ cup, 217g
- Freshly squeezed lemon juice – 1 TBSP, .5 oz + $\frac{1}{4}$ cup, 2 oz
- Whole organic eggs – 2
- Egg yolks – 2
- Natural granulated sugar – $\frac{3}{4}$ cup, 155g
- Butter, cubed – 8 TBSP, 1 stick, 113.5g

My recipe highlights:

Extra notes:

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Fill the heart!



few seconds more. (Alternatively, transfer dry crumbs to the pan and pour melted butter over them. Mix butter well until crumbs have absorbed all of it.)

Transfer crumbs to a 9” tart pan with removable bottom or a 9” pie dish. Press onto the bottom and up to the sides, until the crumbs are evenly distributed and you have reached the top edges of the pan with them. You may use a small flat bottom measuring cup or utensil to help yourself press down and distribute the crumbs. Bake for 5 to 6 minutes. Take it out of the oven to let it cool down.

Increase oven temperature to 425° and place a rectangular oven dish with hot water in the bottom rack of your oven.

To make the cheesecake filling:

While the crust is baking, make the cheesecake mixture.

Either in the bowl of a stand up mixer and using the whisk attachment or in a large bowl using an electric hand mixer with the beaters attached, beat in medium speed the cream cheese for about 2 minutes.

In a small bowl place the $\frac{1}{4}$ cup of elderberry or blueberry powder and mix with one tablespoon of the lemon juice. You will end up with a very thick paste. Set aside

Add the $\frac{3}{4}$ cup of sugar and mix for 1 minute. Scrape sides and bottom to make sure you are integrating all the sugar. Decrease speed to low and add the 2 eggs and 1 egg yolk, one at a time. Add the 2 tablespoons of flour, the remaining tablespoon of lemon juice and the $\frac{1}{2}$ teaspoon of vanilla extract, waiting a few seconds before each addition to allow each ingredient to incorporate. Scrap the walls and bottom of the bowl between additions. Mix about 30 seconds to one minute, until mixture looks homogeneous and there are no lumps of cream cheese.

With the mixer in the lowest setting, start adding two teaspoons of the elderberry/blueberry mixture. Wait until you see how it makes your batter look. Keep adding more until you have the desired color.

Pour mixture over crust. If oven is already at 425°, place cheesecake and bake for 5 minutes and then drop oven temperature to 275°. Bake for about 15 to 20 minutes, until the cheesecake looks set and dry around the edges but still a bit jiggly and shiny in the center. Retire from oven and let it cool down until it has lost the steam.

To make the blueberry curd:

In a small saucepan combine the blueberries with the one tablespoon of lemon juice. Heat over medium heat until blueberries have burst and have started to release their juice, about 5 minutes. Retire from heat and pass blueberries through a sieve to catch the thick juice. You should have about ⅓ cup. Set aside.

Fill ⅓ of a large skillet with water and heat over medium or medium low heat, just until barely simmering.

In a large glass or heatproof bowl whisk vigorously the 2 eggs, 2 egg yolks and the $\frac{3}{4}$ cup of sugar until you have a smooth and pretty foamy mixture, about 1 minute. Add the $\frac{1}{4}$ cup of lemon juice and the strained blueberry pulp and mix once more until foamy and homogeneous.

Place the bowl in the skillet and using a wooden spoon stir slowly but almost constantly until the mixture thickens, about 10 minutes. You'll see streaks from the foamy layer on top will start to dissolve. When they disappear almost completely, that means your curd is entering the last minutes of cooking. You are looking for a mixture that covers the back of the wooden spoon and when you run a finger through the center it will leave a clear pass.

Retire from heat and start adding the 8 tablespoons of butter, a few cubes at a time. Mix until all the butter is melted and then continue mixing for an extra minute to make the curd more airy and light. Pour enough to cover the cheesecake layer. Chill for 8 hours or preferably overnight.

Store remaining blueberry curd in an airtight jar in the fridge. It will be good for a few months.

To serve:

Remove cheesecake tart from the tart shell pan. Decorate with fresh blueberries and chopped pistachios if desired.

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