

CHEESECAKE



You need a 26cm spring-form cake tin
Makes 12 portions

For the Base

425grams Digestive Biscuits crumbed in a food processor with the blade attachment.

115grams-melted butter add to the biscuit crumbs and wizz to about 10 seconds until crumbs darken with the butter. Don't over do the mixing.

Spread the mixture into the tin, press and smooth down with the back of a spoon. Put into the fridge for 15mins to set.

Filling

300 – 325grams Philadelphia Cream Cheese

1 tin Nestle sweetened condensed milk

Place both in a food mixer and cream together for about a minute until smooth.

Add your flavour to this mixture:

For the Lemon - add the juice of 2 large lemons and 1 lime

For the Baileys add - 2 measures Baileys Irish Cream Liqueur

For the Chocolate - add approx 250grams melted dark chocolate

In a separate bowl whip 0.5 of a litre of cream

When the cream is stiff add 65grams of Fond Neutral.

(This is a sugar based catering setting agent, made by Sucra Unifine Food and Baking Ingredients, which comes in a powder form. This can be substituted with gelatine, but I don't used gelatine so I cannot tell you exactly how much to use and it will depend on the type of gelatine. You *may* also need to add some extra sugar as Fond Neutral also sweetens the cream slightly).

Fold the cream into the Philli mixture with a spatula until mixed together.

Put filling into the tin with the base, smooth out the top and replace in the fridge for about an hour to set. Remove from the tin (it helps to run a knife around the side), decorate and serve.

The use by date will be the same as the date on the cream.