

White Chocolate Cheesecake.

250- Biscuit
75g butter to combine
250-cream cheese
½ cup caster sugar
600ml thicken cream
200g white chocolate
1 punnet raspberries or Cherries
1 Tablespoon gelatine
¼ cup water—for gelatine.

Method: Using Delicake Masters

(You can double the quantity of ingredients for the Versatile Master & cut smaller servings)

Assemble Master base & sleeve.

Crush biscuits in a processor & combine with 75g melted butter, Mix well.

Spread over base firmly, put the lid on and refrigerate for a minimum of 10 minutes

Chocolate mixture

In a saucepan add 300g cream & chocolate, stirring till melted. Allow to cool.

Cream cheese mixture:

Combine cream cheese, caster sugar in a bowl using an electric mixer. Add 300g cream and mix for a further minute.

Sprinkle gelatine over hot water and mix, cool mixer, do not allow mix to set. Combine with cream cheese mixture.

Combine chocolate mixture and cheesecake mixture together.

Pour over the biscuit base and refrigerate for a minimum of 8 hours or overnight.

Just before serving, remove the lid; decorate with raspberries then remove the sleeve.

Re-assemble, by putting the sleeve and lid on to store in the fridge.