

## Lime & Rum Cheesecake

- 1- 250g mascarpone
- 1-250g cream cheese
- 1-250g pack ginger cookies
- 50 gram butter
- 1 lime zest & juice- extra one to decorate
- 50mil rum
- 1-cup caster sugar
- 100mil water for gelatine plus 2tbls gelatine
- 600 mil thickened cream

### Method: Using Delicake cake ware

Crush biscuits in a zip lock bag & combine with 50g melted butter in the assembled Delicake product. Mix well. Add 10mils rum

Spread over base firmly, put Delicake lid on and refrigerate for 20 minutes

Combine cream cheese, caster sugar, mascarpone cheese, cream and whisk using a hand held mixer. Add gelatine and mix for a further one minute. Add lime zest & juice and mix for a further 30 seconds. Add the 40mil rum and mix.

Spray inside the sleeve with oil and pour mixture on the biscuit base.

Remove the lid and slice one lime thinly, then cut half way & fold to decorate.

Remove sleeve upwards from the base. Cut & serve from the base.

You can re-assemble sleeve and lid to store in the fridge.