

## Nutella Cheesecake

### Ingredients

250- Biscuit  
80g butter to combine  
250-cream cheese  
½ cup caster sugar  
300ml thicken cream  
1 375g Nutella jar  
50g hazelnuts  
1 Tablespoon gelatine  
¼ cup water—for gelatine.

### Method: Using Delicake Master

Assemble Master base & sleeve.

Crush biscuits in a processor & combine with 80g melted butter, Mix well.

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

### Cream cheese mixture:

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

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

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

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

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