

Kick Ice Margarita Cheesecake

1-250g cream cheese

1-250g pack biscuits or Nice Biscuits

80 gram butter

100g caster sugar

50ml water for gelatine plus one tablespoon gelatine

500 ml thickened cream

100g Kick Ice Margarita mixture or use 30ml margarita liquid mix

30ml Cointreau optional, Nuts and lime for decorating

Method: Using Delicake cake ware

Crush biscuits and combine with 80g melted butter and 30ml cointreau in a bowl then the assembled Delicake Master.

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

Combine cream cheese, caster sugar then add 300ml cream and whisk using a hand held mixer. Add gelatine and mix for a further one minute. Add the Kick Ice mixture or 30ml margarita liquid.

Spray inside the sleeve with oil and pour mixture on the biscuit base. Refrigerate overnight or till set.

Blend 200ml cream, cut a slice of lime and nuts for decorations just before serving.

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

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

Use the same ingredients for the TRM & double the wet ingredients for VRM & 375g biscuits & 75g butter.