

NUTRAFRESH™

Strawberry Cream Cheese Cake

Ingredients

Base: 20cm Flan or cake tin, lightly oiled

- 10 plain digestive biscuits crushed
- 60g butter
- 1 tsp Soft brown Sugar

Filling:

- 10g Powdered Gelatin
- 350g Natural Light Cottage Cheese
- 2 Large Egg Yolks
- 15g Nutrafresh™ Strawberry Powder
- 60g Caster Sugar
- 150g Light Double Cream



To decorate:

- 150g Light Double Cream
- 8 Strawberries washed and hulled
or if out of season, 8 chocolate buttons

Method

Base

1. Melt the butter in a small saucepan.
2. Add the biscuit crumbs and sugar and mix well together.
3. Spoon the mixture into the tin and press down evenly to make a firm base.

Filling:

1. In a small cup, add the gelatin to 3 tablespoons of cold water and place in a pan of simmering water.
2. Allow to continue simmering for about 10 minutes until it appears transparent. Leave to cool.
3. Place the cottage cheese, egg yolks and sugar in a liquidiser and blend for about a minute.
4. Pour 4 tablespoons of warm water into a small basin and mixing continuously add the NUTRAFRESH™ STRAWBERRY POWDER. Stir until completely dissolved.
5. Pour this liquid into the liquidiser followed by the gelatin poured through a strainer.
6. Blend all these ingredients together until thoroughly combined and smooth.
7. In a separate basin, whip the cream until it is a soft 'floppy' consistency and add to the mixture.
8. Blend again for about 10 seconds until the mixture is an even colour.
9. Pour into the tin over the biscuit base.
10. Cover with foil and place in a refrigerator, preferably overnight, until completely set.

To Decorate:

1. Whip cream until stiff and pipe in swirls on top of cheese cake.
2. Complete by decorating each swirl with a Strawberry or Chocolate button

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