

Fifteen Cheesecake

Ingredients:

Fifteen

Digestive Biscuit Crumb Grade 3	0.500Kg
Marshmallows (Chopped)	30x
Glace Cherries	30x
Condensed Milk	0.397Kg
Desiccated Coconut	0.100Kg

Cream Cheese Filling

Cream Cheese	0.400Kg
Icing Sugar	0.075Kg
Double Cream	0.200Kg
Marshmallows (Chopped)	0.060Kg
Coconut	0.100Kg



Method:

1. Add the digestive crumb, marshmallows, cherries and the condensed milk into a bowl and mix until combined
2. Into a loose bottom tin sprinkle some of the coconut on the bottom and press half of the fifteen mixture into the bottom of the tin for the base, sprinkle more coconut on top and place in the fridge to set
3. With the other half of the mixture, spoon out 1 tsp of mix and roll into a ball, cover in the remaining coconut and set on a lined baking tray, repeat this until all the fifteens mixture has been used and place in the fridge to set
4. Add the cream cheese and icing sugar into a bowl on a stand mixer and mix until smooth
5. Once smooth, add in the double cream and mix in the stand mixer until thicker and can hold its shape
6. Fold in the coconut, marshmallows and some of the mini fifteen balls into the cream cheese mixture
7. Take the base out of the fridge and spoon on the cream cheese mixture on top
8. Allow to set for at least 2 hours
9. Decorate and serve