

Kiron Chocolate and Coffee Cheesecake**Ingredients:**

Oreo Small Crumbs	0.300Kg
Unsalted Ballyrashane Butter	0.100Kg
Braun Alaska-Express Cream Cheese	0.250Kg
Water	0.500Kg
Mactop Extra, whipped	0.500Kg
Braun Mocca Essence	0.010Kg
IRCA Milk Kiron Drops	0.200Kg
Braun Mocca Beans	10 pieces

**Method:**

1. Melt the butter in the microwave
2. Add the melted butter and the small Oreo crumbs into a bowl and mix until combined
3. Add the biscuit crumb mixture into small metal rings and place in the fridge to set
4. Mix together the Braun Alaska-Express Cream Cheese, water and Braun Mocca Essence together
5. Fold in the whipped Mactop to the Alaska-Express mixture
6. Spoon into the metal rings with the Oreo base, and allow to set
7. Melt the Kiron Milk Drops into the microwave in 30 second intervals, stirring between each interval
8. Pipe the melted Kiron Milk Drops on top of the mini cheesecakes
9. Add two Braun Mocca Beans on top