

Valentines Strawberry Cheesecake

Ingredients:

BRAUN Alaska Express Neutral	0.075kg
Water	0.100kg
Macphie Mactop Traditional	0.500kg
Biscuit Crumb	0.200kg
Butter	0.100kg
Puratos Strawberry Filling	0.200kg

Toppings:

Macphie Mactop Traditional	0.100kg
Freeze-dried raspberries	0.005kg
Dobla red heart	6



Method:

1. Add melted butter and biscuit crumb together and mix
2. Press into greased and lined tins 2cm thick
3. Add BRAUN Alaska Express Neutral and water in a bowl and set aside
4. In an electric mixer add Mactop, whip until stiff peaks form
5. Fold together the BRAUN Alaska Express and whipped Mactop together
6. Swirl through the Puratos Strawberry Filling until desired distribution
7. Pour cheesecake mixture into the greased tins on top of biscuit bases
8. Move to the fridge and let cool for 1 hour
9. Whip the mactop for the topping until stiff peaks form then put into a piping bag fitted with a star nozzle
10. Remove the cheesecakes from the fridge and remove from moulds carefully
11. Pipe rosettes of mactop on the center, top with dobla red heart and freeze-dried raspberries.