



Mini Vanilla and Chocolate Cheesecakes

8 Portions



Medium

up to 40 Min.



Ingredients:

For the cheesecake:

100 g Unsalted butter
165 g Digestive Biscuits (5 1/2oz)
20 Dr. Oetker Fine Dark Cocoa Powder (20g or 2 1/2 tbsp)
1 Dr. Oetker Gelatine Sachet
300 g Full Fat Cream Cheese (10oz)
100 ml Double Cream (3 1/2 fl.oz)
2 Dr. Oetker Free Range Egg White Powder Sachets x 2
100 g Caster Sugar (3 1/2oz)
10 g Dr. Oetker Madagascar Vanilla Paste (2 tsp)
20 Dr. Oetker Fine Dark Cocoa Powder (20g to decorate)
50 g Dr. Oetker 35% Milk Chocolate to decorate
50 g Dr. Oetker 26% White Chocolate to decorate

- 1 Grease and line 8 x 6.5cm (2 1/2 inch) diameter, 5.5cm (2 1/4 inch) deep food rings. Melt the butter, remove from the heat and stir in the crushed biscuits. Press half into 4 of the rings, then mix 1tbsp cocoa powder into the remaining biscuit mixture and divide between the other 4 rings. Chill until required.
- 2 Pour 120ml (4fl.oz) hot water in a jug and sprinkle the Gelatine on top. Stir until dissolved and set aside.
- 3 Put the soft cheese in a bowl and beat until soft and smooth. Stir in the cream. Make up the Egg White Powder as directed and whisk until stiff. Whisk in the sugar to form a thick meringue-like foam then fold into the soft cheese mixture.
- 4 Put half of the cheese mixture into another bowl and mix in the Madagascar Vanilla Extract and half of the Gelatine. Spoon over the cocoa biscuit bases and smooth the tops.
- 5 Sift the remaining Cocoa on to the remaining cheese mixture and mix in the remaining Gelatine. Spoon over the plain biscuit bases. Smooth the tops. Chill all the cheesecakes for at least 2 hours.



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- 6 To serve, stand the cheesecakes at room temperature for 10 minutes before carefully pushing out of the rings. Transfer to serving plates and decorate with chocolate curls and a light dusting of Cocoa Powder.

