



# Strawberry & White Chocolate Cheesecake Bars

about 8 - 10 pieces



up to 30 Min.



## Ingredients:

### For the Base:

200 g Digestive Biscuits  
75 g Unsalted butter (melted)

### For the Cheesecake:

350 g Dr. Oetker 26% White Chocolate  
250 g Full Fat Cream Cheese (room temperature)  
200 g Mascarpone  
250 ml Double Cream  
1 tsp Taylor & Colledge Vanilla Bean Paste

### For the Jelly Layer:

4 leaves Dr. Oetker Platinum Grade Leaf Gelatine  
400 g Strawberries (hulled and chopped)  
125 g Caster Sugar  
30 ml Water

### To Decorate:

25 g Dr. Oetker 26% White Chocolate  
Dr. Oetker Rose Gold Blush Sprinkles  
50 g Dr. Oetker White Chocolate Chunks

## 1 Method:

Line the base of a loose-bottomed 20cm square cake tin and brush the sides lightly with oil.

2 To make the base, place the biscuits in a zip lock bag and crush to a fine crumb with a rolling pin. Add the biscuits to a bowl and stir in the melted butter. Mix well.

3 Tip the mixture into the tin and press into an even layer using the back of a spoon. Allow the base to chill in the fridge while you make the filling.

4 For the cheesecake layer, melt the White chocolate according to package instructions, then allow it to cool for five minutes.

5 In a large bowl, beat together the cream cheese and the mascarpone until smooth. Add the double cream and continue to whisk until the mixture holds its shape.

6 Add the melted white chocolate and the vanilla bean paste and whisk until just combined.



Registered office address: 4600 Park Approach, Thorpe Park, Leeds, West Yorkshire, LS15 8GB, UK.  
www.oetker.co.uk Dr. Oetker (UK) Limited is registered in England with company number 4293376 and VAT number 789 0969 53. E-Mail: crt@oetker.co.uk



- 7 Spoon the cheesecake mix onto the prepared biscuit base and smooth the top using a palette knife. Pop the tin back in the fridge for a minimum of two hours to allow it to set.
- 8 To make the jelly layer, soak the gelatine leaves in cold water for five minutes, until soft.
- 9 In a saucepan, add the strawberries, caster sugar and water. Heat gently until the sugar has dissolved, then bring to a simmer for five to eight minutes, or until the strawberries are very soft.
- 10 Sieve the strawberry mixture, catch the juice in a jug and discard the strawberry pulp.
- 11 Remove the soaked gelatine from the water, add it to the hot strawberry liquid and stir until dissolved.
- 12 Set the mixture aside to cool until room temperature, then pour the jelly over the top of the cheesecake.
- 13 Return the cheesecake to the fridge and chill for five hours, or overnight to set firmly.
- 14 Once set, remove the cheesecake from the tin and cut into squares or fingers as desired.
- 15 Drizzle each bar with some melted White Chocolate and decorate with Rose Gold Blush Sprinkles and / or White Chocolate Chunks before serving.

