



6

SERVES/MAKES



COOKING TIME:
Preparation Only



COOKING STYLE:
Fridge

LANCEWOOD® TIRAMISU CHEESECAKE

INGREDIENTS:

2 x 230g LANCEWOOD® Medium Fat Cream Cheese Plain, room temperature

145g castor sugar

10ml vanilla essence

2 x 250g LANCEWOOD® Mascarpone, room temperature

250ml cream

15ml gelatine

30ml cold water

16 Boudoir biscuits, cut in half

125ml strong coffee mixed with 80ml coffee liqueur

To finish:

30ml cocoa powder

METHOD:

Place sheet of cling film over base of a 20cm springform pan. Position ring and fasten clamp of springform pan. Spray pan with non-stick spray. Beat cream cheese, castor sugar and vanilla essence until smooth. Add mascarpone and cream and beat until smooth. Set aside. Sprinkle gelatine over water. Leave to stand for 5 minutes. Microwave for 10 seconds. Remove and stir. Repeat 2 more times. Do not boil gelatine. Cool slightly. While beating, add gelatine slowly into mascarpone mixture. Spoon half the mixture into prepared pan. Tap to even out and release air bubbles. Dip biscuits in coffee mixture and arrange on top of mascarpone mixture to create a new layer. Brush biscuits with more of the coffee mixture. Spoon remaining mascarpone mixture on top. Tap to even out and release air bubbles. Cover and refrigerate for at least 3 hours. Place serving plate over pan. Turn over and release clamp to remove pan. Pull off cling film.

To finish:

Dust with cocoa powder.

PRODUCTS USED:



Medium Fat Plain Cream
Cheese



Mascarpone

ENJOY!