

# Strawberry Chill Cheesecake

(Mauri Non Dairy Whip Topping)



## Ingredients

(Base & Topping)

	Weight (gm)
Digestive biscuit	350
Melted salted butter	50
Mauri Strawberry Filling - Topping	200

1. Mix the crushed digestive biscuit with melted butter.
2. Place the biscuit mixture on the base of the cake ring (6 inches).

## Ingredients

(Cheesecake)

	Weight (gm)
Full cream milk	75
White Chocolate	50
Cream Cheese	200
Sugar	30
Gelatine (soaked in 18g water)	6
Mauri Non-Dairy Whip Topping (whipped to soft peak)	150





# *Strawberry Chill Cheesecake*

*(Mauri Non Dairy Whip Topping)*



1. Heat and stir full cream milk, white chocolate, cream cheese and sugar over double boil until mixture is smooth.
2. Add soaked gelatine, stir and mix well. Set aside to cool.
3. Once cooled, add in Mauri Non-Dairy Whip Topping (whipped to soft peak) and mix well.
4. Put mixture into the pre-prepared ring mould with digestive biscuit base on the bottom. Keep in refrigerator until set.
5. Top with Mauri Strawberry Filling and fresh strawberries.

Visit us on



@abmaurimalaysia

**AB | MAURI**  
Passionate About Baking™

