

FLOWER STRAWBERRY CHEESECAKE

INGREDIENTS: STRAWBERRY CHEESECAKE

150g	Cream cheese
50g	Granulated sugar
150ml	Cream
100g	DLA Fruit Nectar Strawberry
6g	Gelatin powder
40 ml	Water (for gelatin)
40g	Biscuits
20g	Melted butter

DECORATION

150g	DLA Ivana 30% White Chocolate
	Food color (red)

METHOD: PREPARATION

Return the cream cheese to room temperature and keep it soft.

1. start off by soaking the gelatin into the water and set aside.

2. Using a food processor, blend the biscuits into fine pieces then mix with melted butter.

3. Press the biscuit mixture firmly at the bottom of the mold with a spoon or spatula, then place in the fridge.

4. Place softened cream cheese and granulated sugar in a bowl and sugar starts to dissolve. Add in the cream little by little and mix.

5. Heat up the soaked gelatin in the microwave for 20 seconds until dissolved. Add to the cream cheese mixture and mix well.

6. Then, add in the strawberry fruit nectar and mix until fully incorporated. Pour the batter into the mold on top of the biscuit crust and chill overnight in the refrigerator to set.

7. Melt the white chocolate in a water bath and add a small amount of red color to create a light pink chocolate.

8. On the back of a tray or on a clean flat surface, Spread about 1 tablespoon of white chocolate using a pallet knife.

9. Touch the surface of the chocolate to make sure it is set, then use a spatula to scrape the chocolate. Move the spatula quickly from the front to the back. Make a lot of petals of different sizes. Place in the refrigerator to cool.

10. When you are ready to enjoy, assemble about 8 chocolate petals in a semicircle on top of the cheesecake to create a big flower.



FEATURED PRODUCTS



Ivana 30%
White Chocolate



Fruit Nectar
Strawberry