

Caramel and Strawberry Cheesecake**Ingredients:**

Ground Biscuit Crumb Grade 10	0.150Kg
Ballyrashane Butter	0.050Kg
Braun Strawberry Dessert Paste	0.015Kg
Leaves of Gelatine	5x Leaves
Whipping Cream	0.275Kg
Cream Cheese	0.280Kg
Sugar	0.100Kg
Renshaw Luxury Caramel	215Kg

**Method:**

1. Melt the butter and combine with the biscuit crumb and press into the bottom of an 8 inch cake tin and leave in the fridge to set
2. Once set, pipe evenly the caramel over the biscuit base and set aside
3. Soak the 5 leaves of gelatine in cold water
4. While the gelatine soaks, weigh out 200ml of the whipping cream and whip in an electric mix.
5. In a separate bowl add the cream cheese and sugar and mix in an electric mix until fully combine, once fully combined add in the Braun Strawberry Dessert Paste and mix until fully combined
6. Heat the remaining 75ml of whipping cream, drain the gelatine and add into the heated whipping cream and mix until dissolved
7. Once the gelatine has been dissolved add into the cream cheese mixture and mix. Then fold in the whipping cream
8. Spoon the cream cheese mixture evenly over the caramel and place in the fridge to set
9. Once set, decorate. We have piped more cream and strawberries but could also decorate with drizzling Macphie O.T.T Dessert Topping in Strawberry and more caramel