

# Strawberry and Raspberry Cheesecake

## Ingredients

175g cream cheese  
175g soured cream  
125g sugar  
175g whipping cream  
10g gelatine  
20g raspberry coulis  
20g strawberry coulis

Digestive biscuits



For cheesecake base

Melted butter

## Method

Mix cream cheese with caster sugar until smooth  
Add the sour cream and the coulis to cream cheese mixture  
Soak the gelatine in cold water. When it becomes soft take it out and squeeze the water out of it.  
Put the gelatine into a small pan and heat it on the stove until it fully melts – be careful that it does not burn.  
Once melted add this gelatine to the cream cheese mixture.

To make the base –  
Crumble the digestive biscuits with a bit of butter.  
Once mixed take the crumbled digestives and press them into the bottom of the case to make the base.

Pour the cheesecake filling on top and leave in the refrigerator to set.