

Cheesecake

Method

Base

1. **Crush** the biscuits
Put the biscuits in a bag and crush with rolling pin
2. **Melt** the butter and **mix** in the crushed biscuits
3. Place a 15cm flan ring onto the serving plate
4. Evenly spread the biscuit mixture into the flan ring
5. **Press** it down using the back of a dessert spoon **[A]**
6. Cool in the blast chiller
Add your name to make sure you get the correct base back

Filling

1. Place cream cheese and sugar into a small bowl
Use a safety mat to keep the bowl firm
2. **Mix** until smooth
3. **Mix** in the yoghurt
4. In a large bowl, **whisk** the cream until soft peaks **[B]**
Use a safety mat to keep the bowl firm
! Do not over whisk the cream
! Your teacher may help you with this
5. **Fold** the yoghurt mixture into the whipped cream
Use a spatula
! Do not overmix
6. Pour the mixture over the biscuit base, **smooth**, and place back in the blast chiller to set

Decoration

1. When set, remove the flan ring from the cheesecake
2. **Decorate** the cheesecake with your chosen toppings **[C]**

Ingredients

Base

- 50g butter or margarine
- 100g digestive biscuits
- 1 serving plate
(at least 15cm diameter)

Filling

- 75g cream cheese
- 25g caster sugar
- 150ml double cream
- 1 small pot of yoghurt or mousse (to flavour)

Decoration

- Fruit or other ingredients to compliment yoghurt flavour
- *Container (at least 15cm diameter)*

Equipment

- Blue tray
- Weighing scales
- Safety mat
- Timer
- Wooden spoon
- Plastic bag
- 15cm flan ring
- Serving plate
- Dessert spoon
- Spatula
- Balloon whisk
- Palette knife
- Vegetable knife
- *Small bowl*
- *Large bowl*
- *Rolling pin*
- *Small saucepan*

Key Moments



[A] Use a dessert spoon to press down the biscuit base



[B] Soft peaks whipped cream



[C] Decorated cheesecake