



## Food For Thought Recipe and Allergen Card

### Vanilla Cheesecake

100 Portions

Ingredient	Hannah Product Code	Quantity
Cream Cheese		2kg
Icing Sugar	D001207	300g
Lemon Juice		4 tsp
Double Cream		2ltr
Vanilla Extract	B000100	4 tsp
Digestive Biscuits	D009275	1500g
Margarine	C000266	500g

#### RECIPE METHOD – ALLERGENS

1. Melt the margarine
2. Using a food processor blend the biscuits until crumbs
3. Mix the melted margarine with the crumbs
4. Line a tray with parchment paper
5. Press the butter and biscuit mixture into the base of the tray ensuring even covering and that it goes right into the corners, chill in the fridge for 1 hour
6. Whip the double cream with the icing sugar and vanilla until it is thick
7. Mix the cream cheese with the lemon juice to loosen its texture
8. Mix in 1/3 of the double cream, then fold in the remaining cream
9. Spoon the cheesecake mixture on top of the biscuit base, smooth the top with palette knife
10. Chill for at least one hour in the fridge

The allergens highlighted in <b>RED</b> are present in this dish
Allergens:
Cereals : <b>Wheat</b> Rye Barley Oats Spelt Kamut
<b>Milk</b>
Eggs
Peanuts
Tree Nuts
Sesame
Fish
Crustaceans
Molluscs
Celery
Mustard
Soya
Lupin
Sulphites
May contain...