



## Vanilla Cheesecake

Ingredient	10 Portions	50 Portions	100 Portions
Cream Cheese	200g	1kg	2kg
Icing Sugar	30g	150g	300g
Lemon Juice	0.5 tsp	2 tsp	4 tsp
Double Cream	200ml	1 ltr	2 ltr
Vanilla Extract	0.5 tsp	2 tsp	4 tsp
Digestive Biscuits	150g	750g	1.5kg
Margarine	50g	250g	500g

### Method

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

**Allergens** Wheat, Milk