

CHEESECAKE

Ingredients

- 260 G CARAMELIZED BISCUITS E.G. BISCOFF
- 125 G BUTTER
- 12 GELATINE LEAVES
- 500 G FROMAGE FRAIS
- 50 G SUGAR
- 400 ML LIEFMANS FRUITESSE
- 250 ML WHIPPING CREAM

RECIPE

1. Line a baking form with baking paper.
2. Crush the biscuits with a rolling pin or mixer. Then melt the butter and add to the biscuit crumbs. Spread over the bottom of the baking form and press hard. Leave for 15 minutes in the fridge.
3. Soak the gelatine leaves in cold water for 5 to 10 minutes.
4. Meanwhile, stir the fromage frais in a bowl until smooth. Add the whipping cream and whisk together with the sugar until stiff. Add another 300 ml Liefmans Fruitesse.
5. Squeeze the gelatine leaves well. Warm 100 ml of Liefmans in a pan and allow the gelatine leaves to dissolve.
6. Add the gelatine mixture bit by bit to the cheese mixture and stir well. Then pour everything on top of the biscuit base and leave to set in the fridge for 2 to 3 hours. Enjoy!



Liefmans
ON THE ROCKS