NO-BAKE GRANADILLA JELLY CHEESECAKE

Serves 8

INGREDIENTS

1 pack (200g) lemon sandwich biscuits
2 tubs (200g each) Kiri High Fat Soft Cheese
1 tin (385g) condensed milk
1 cup whipping cream
1 packet (80g) lemon jelly powder
1 tub (110ml) granadilla pulp

METHOD

1. Grease a large, round springform cake tin.
2. Add the lemon sandwich biscuits into a large resealable bag and crush using a rolling pin.
3. Pour the crumbs into a large heat-proof bowl and microwave for 40 seconds to melt the lemon filling. Mix well and spoon the crushed crumb into the cake tin. With the back of a spoon, press the crumb down firmly onto the base of the dish to create a crust.
4. Rest in the fridge until needed.
5. Add the Kiri High Fat Soft Cheese to a large bowl and soften using a spatula.
6. Mix through the condensed milk until smooth.
7. In a chilled bowl, whip the cream until stiff peaks form and fold it into the cream cheese mixture. Pour the mixture over the biscuit base and refrigerate until set, about 5 hours to overnight.
8. When the cheesecake is completely set, prepare the granadilla jelly. In a large bowl, add the lemon jelly powder along with 100ml of boiling water. Stir until completely dissolved. Add 50ml of cold water, stir and allow to cool at room temperature.
9. Once the jelly has cooled, mix in the granadilla pulp. Pour the granadilla jelly mixture over the top of the set cheesecake. Refrigerate the cheesecake for another 1-2 hours until the jelly is set.
10. Slice 8 equal slices, serve with tea and ENJOY!