



Serves 35 cheesecake bites

Ingredients

For the Bar One Ganache

2 NESTLÉ Bar.Ones (55g) ¼ of 250g tub cream cheese

For the Cheesecake bites

1 ¾ of 250g tub cream cheese, softened
½ cup icing sugar, sifted
1 tsp vanilla essence
Bar.One ganache (prepped)
100g vanilla biscuits



Serving suggestion:

½ cup NESTLÉ Aero Dark

Recipe:

For the Bar.One Ganache:

1. Add a cup of water to a small pot and bring to the boil over a medium heat.

2. Cut the Nestlé Bar.One into small chunks and add to a small heat-proof bowl (large enough to fit over the pot without touching the boiling water).

3. Add the cream cheese to the chocolate and allow to melt over the steam. Stir until nearly melted & smooth, remove from the heat and stir until melted completely. Allow to cool slightly.

For the Cheesecake bites

- 1. In a large bowl, mix together the softened cream cheese, icing sugar and vanilla essence.
- 2. Add the Bar.One ganache and mix through.
- 3. Scoop the cheesecake mixture into an ice tray (silicone ice trays work best).











- 4. In a resealable plastic bag, add the vanilla biscuits and crush finely using a rolling pin.
- 5. Add a layer of the biscuit crumb onto the cheesecake mixture. Press down lightly with the back of a teaspoon to secure.
- 6. Place the cream cheese bites into the freezer to set, at least 3-5 hours.
- 7. Remove the ice trays 10 minutes before serving.
- 8. Melt the Aero Dark chocolate in the microwave in 15 second intervals.
- 9. Pop out the cheesecake bites, place on a platter & drizzle with the melted Aero Dark.
- 10. Serve and ENJOY!!







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