

BAR.ONE CHEESECAKE BITES IN AN ICE TRAY

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).

- lightly with the
OF SOUTH AFRICA