

# NESQUIK NEAPOLITAN 'CHEESECAKES'

Makes 30

## INGREDIENTS

- 80g coconut biscuits
- 40g margarine, melted
- 750g full cream plain yoghurt
- ¾ can (288g) NESTLÉ Sweetened Condensed Milk
- 12g gelatine powder
- 4 tbsp NESTLÉ Nesquik Strawberry Flavoured Drink
- 4 tbsp NESTLÉ Nesquik Chocolate Flavoured Drink

## Serving suggestion:

Strawberries, chopped

## METHOD

1. Line a mini 24-hole cupcake tin with muffin liners.
2. Place the coconut biscuits into a resealable bag and crush using a rolling pin. Pour it into a bowl and stir in the melted margarine. Divide the crushed biscuits into the muffin liners, pressing them down with a spoon to form a base.
3. Add 3 tablespoons of cold water to a small bowl and sprinkle the gelatine powder into the water. Ensure the gelatine is completely saturated with water, then set aside for 5 minutes.
4. Mix the yoghurt and NESTLÉ Sweetened Condensed Milk together in a bowl. Microwave the filling for 2-3 minutes on high. Remove the bowl, whisk rapidly and return to the microwave for another 2-3 minutes.
5. Microwave the gelatine mixture for 20 seconds until completely dissolved (don't allow it to boil). Pour the gelatine into the yoghurt mixture and mix well.
6. Divide the mixture equally into three bowls. Stir the NESTLÉ Nesquik Strawberry Flavoured Drink into the one bowl and the NESTLÉ Nesquik Chocolate Flavoured Drink into the other bowl. Leave the third bowl as is.
7. Divide the plain yoghurt mixture over the biscuit base. Freeze for 12 minutes or until it is firm enough to hold its shape. Keep the chocolate and strawberry mixtures aside at room temperature.
8. Pour the chocolate yoghurt mixture equally over the plain mixture. Freeze until it is firm enough to its hold shape, about 12 minutes.
9. Repeat with the strawberry yoghurt mixture to form the final layer and refrigerate overnight until set.
10. Once set, remove from the refrigerator and place on a plate. Garnish with fresh strawberries, serve and ENJOY!