

5-INGREDIENT CHOC-MINT CHEESECAKES

Makes 24

INGREDIENTS

- 100g chocolate sandwich biscuits
- 1 small tub (500g) plain full cream yoghurt
- ½ tin (130g) NESTLÉ Full Cream Sweetened Condensed Milk
- ½ slab (40g) NESTLÉ Milky Bar Original
- 1 slab (85g) NESTLÉ Aero Peppermint

Serving Suggestion:

Fresh mint

METHOD

1. Line a mini muffin tray (24 holes) with greased mini cupcake liners.
2. Add the biscuits to a large resealable bag and crush them using a rolling pin. Sprinkle the cookie crumbs into a microwave-safe bowl. Microwave on high for about 30 seconds. Divide and press the cookies firmly into the bottom of the cupcake liners. Refrigerate until needed.
3. In a large microwave-safe mixing bowl. Add the yoghurt and NESTLÉ Full Cream Sweetened Condensed Milk and whisk to combine.
4. Microwave the yoghurt mixture on high, for 2-3 minutes. Stir rapidly and place back in the microwave for another 1½ minutes, stirring again until creamy and smooth in texture. *Chef's Tip: Ensure not to overcook the mixture. We used a 900W microwave. Cook ½-1 minute longer if using a microwave with a lower wattage.*
5. Break the ½ slab of NESTLÉ Milky Bar Original into small pieces and sprinkle into the hot mixture. Stir until melted and dissolved.
6. Allow the mixture to cool, 20 minutes, then crumble ¾ of the NESTLÉ Aero Peppermint slab into the yoghurt mixture. Stir well.
7. Divide the mixture between the 24 cupcake liners, filling each to the top. Crumble and sprinkle the remaining ¼ slab of Aero Peppermint over each 'cheesecake' and refrigerate overnight to set.
8. When the 'cheesecakes' have set, remove from the fridge and transfer the choc-mint 'cheesecakes' to a serving platter and garnish with fresh mint sprigs.