

PREP: 20 min + chilling
COOK:
SERVES: 8

No-bake Vanilla Cheesecake with Raspberry coulis

With a crunchy biscuit base, silky vanilla filling and tangy raspberry coulis, this no-bake cheesecake sets perfectly with the help of our vegetarian Jel-it-in!

Ingredients

Base

125g plain sweet biscuits

40g butter, melted

Filling

400ml thickened cream

2 sachets Queen Jel-it-in

500g cream cheese, room temperature

2/3 cup sugar

1 tsp Queen Vanilla Bean Paste

Coulis

Method - Base

STEP 1

Grease a 20cm cake tin or use 8 x 220ml jars.

STEP 2

In a food processor, process biscuits into fine crumbs, then add butter and mix until combined. Press into cake tin or jars and flatten with the back of a spoon.

Method - Filling

STEP 1

Combine cream cheese, sugar and Vanilla Bean Paste in a food processor until smooth and creamy.

STEP 2

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Ingredients

300g frozen raspberries

1/3 cup caster sugar

1/4 cup water

1 tbsp lemon juice

Method - Filling

Add cream and Jel-it-in to a small saucepan, stirring well to combine. Cook over a low heat, stirring constantly until mixture reaches boiling point.

STEP 3

With the food processor running, slowly add hot cream to cream cheese mixture and blend until combined. Working quickly, spoon mixture into jars or pour into cake tin. Chill for 2 hours.

Method - Coulis

STEP 1

In a small saucepan, combine water, sugar, lemon juice and raspberries over low heat and stir until sugar has dissolved and berries have softened. Puree with a stick blender or food processor until smooth then pour through a mesh strainer, pushing through raspberries. Pour over chilled cheesecake to serve.

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