



PREP: 20 min +
chilling
COOK:
SERVES: 8-10

No-Bake Vegetarian Strawberry Cheesecake

Smooth and creamy with a fragrant strawberry swirl, this no-bake cheesecake uses Queen Jel-it-in as a vegetarian setting alternative to gelatine.

Ingredients

Strawberries

200g fresh or frozen strawberries
1/3 cup (75g) caster sugar
2 tbsp (40ml) water

Base

125g plain sweet biscuits*
40g butter, melted

Cheesecake

500g cream cheese, room temperature
1/2 cup (110g) caster sugar

Method - Strawberries

STEP 1

Place strawberries, sugar and water in a saucepan. Bring to the boil before reducing the heat and cooking liquid has reduce by half and strawberries are soft. Set aside and allow to cool until no longer hot to the touch.

Method - Base

STEP 1

Grease and line the base of a 20cm cake tin.

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.

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Ingredients

2 tsp Queen Vanilla Bean Paste
400ml thickened cream*
2 sachets Queen Jel-it-in

Whipped Cream

300ml thickened cream
1 tsp Queen Vanilla Bean Paste
2 tbsp (25g) icing sugar
100g fresh strawberries, to decorate

Method - Cheesecake

STEP 1

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

STEP 2

Combine cream and Jel-it-in in a small saucepan, stirring well to combine. Add sugar, then cook over a low heat, stirring constantly until mixture reaches boiling point. Allow to boil for 1 minute before removing from the heat and immediately pour into food processor. Do not allow mixture to sit for any amount of time before combining with cream cheese.

STEP 3

With the food processor running, pour hot cream into cream cheese mixture and blend until combined, scraping the side to ensure cream cheese is fully incorporated. Working quickly, add cheesecake mixture to muddled strawberry mixture, mixing to combine. Pour into cake tin. Chill for 3-4 hours.

Method - Whipped Cream

STEP 1

Combine cream, Vanilla Bean Paste and icing sugar and whip to firm peaks. Spoon onto chilled cheesecake and top with fresh strawberries.

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