



TOFU CHEESECAKE

Hey, Chocolate lovers! Welcome to the dark side! Are you ready for death by chocolate? Let's roll up our sleeves and start baking!

INGREDIENTS:

For the cake base we need:

140g Melted SCS Salted Butter
250g Digestive Biscuits

For the cheesecake:

125g SCS Unsalted Butter
180g Cream Cheese
200g Firm Tofu
50ml Whipping Cream
80g SIS Fine Grain White Sugar
2 tbsps Lemon Juice

For the gelatine:

3 Gelatin Sheets
(let these bloom for about
15 minutes in ice water)
50ml Hot Water
(not boiling hot; about 80°C)

1. Preheat the oven to 175°C.
2. In a food processor, blitz the digestive biscuits until sandy.
3. Combine the melted butter and spread the digestive biscuit mixture evenly onto the bottom of a 7-inch tin that has a removable bottom.
4. Bake at 175°C for 10 - 15 minutes. Set this aside to cool.
5. Use a food processor and blend the "Cake Ingredients" stated above until combined and smooth.
6. Put the gelatin sheets in the hot water, stir and add the gelatin mixture to the food processor until combined.
7. Pour the mixture into the cool cake tin, cover and put it in the fridge for at least one hour to firm up.
8. To remove the cake, run a metal spatula (offset spatula preferred) carefully around the edge of the cake and lift the bottom of the cake pan.