



Easy layered strawberry cheesecake

Recipe by Anel Potgieter

Serves: 6-8

Cooking: 25min

Difficulty: Easy

Ingredients :

- 250 ml fresh cream
- 60 ml Selati Castor Snow
- 250 g cream cheese
- 5 ml vanilla essence
- 1 box Romany Creams
- 1 bowl of strawberries, sliced

Methods :

- Whip cream until soft peaks.
- Add the caster sugar bit by bit and beat until stiff.
- Beat the cream cheese in a separate bowl until just soft and smooth.
- Fold the cream mixture and vanilla into the cream cheese.
- Pulse the biscuits fin in a food processor.
- Place a layer of cookie crumbs in six to eight glasses.
- Scoop some cream mixture on top followed by some sliced strawberries.
- Repeat until the glasses are full. Put in the refrigerator for at least an hour before serving.