



Posted on 17 September 2012
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Dulce de Leche Cheesecake

Ingredients

Salted Butter
Cream Cheese
Biscuits
Double Cream
Dulce de Leche
Gelatine

Preparation

- 1 Mix the biscuit with 400g of melted butter
- 2 Place into bottom of the cake ring and set in fridge for 30 minutes
- 3 Semi whip the double cream
- 4 Add the cream cheese and the dulce de leche together
- 5 Add semi whipped cream
- 6 Soak the gelatine in cold water till it becomes soft, melt in a pan over a low heat then add to the mixture
- 7 Fold all the products together in a figure of eight
- 8 Place mixture into the cake ring on top of biscuit base, smoothing over the top
- 9 Leave in the fridge to set for two hours before cutting

Cooks Note
