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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