



## Bailey's Cheesecake

Servings : 4 - 6

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*A true touch of indulgence – the Kerrymaid Cream Cheese keeps this nice and light, while the Bailey's adds a slight kick.*

### Ingredients:

#### For the base

100g	Digestive Biscuits
40g	Kerrymaid Dairy Spread

#### For the filling

200ml	Kerrymaid Whipping Cream
68g	Lemon Jelly (½ pack/6 chunks)
200ml	Boiling water
5g	Coffee
200g	Soft cheese
25g	Icing sugar
5g	Cocoa powder
10ml	Bailey's Liqueur

### Method:

#### For the base

1. Place biscuits into a plastic bag and crush into a fine crumb with a rolling pin.
2. Melt the Kerrymaid Dairy Spread in saucepan over a gentle heat.
3. Add broken biscuit crumb mix until evenly mixed in.
4. Divide base mix into shapes/hoops lined with parchment paper and push down to form shape. Allow to set.

### Method:

#### For the filling

1. Cut jelly up into small pieces and whisk into boiling water until it has dissolved. Allow to cool before moving on to the next stage.
2. Whip together on 3rd speed to a soft peak using a whisk.
3. Blend in the Bailey's liqueur on 1st speed, do not over mix. Then blend in the jelly on 1st speed until clear (once cooled but still a liquid).
4. Deposit onto biscuit crumb base in the required containers/hoops and allow them to set in a refrigerator overnight.
5. These can be finished and plated in a number of different ways using different chocolate and whipped cream.

