



## Consejo del chef

Finally, sprinkle desiccated coconut over the cream.

## Raciones para 7

Chocolate biscuits

Cream cheese

Sugar

2 Eggs

½ **Cup** Crème fraîche

¼ **Cup** Double cream

1 **Tablespoon** Vanilla extract

Strawberries

1+½ **Cups** Double cream

¼ **Cup** Icing sugar

Desiccated coconut

- 1 Crush the chocolate biscuits and mix with melted butter. Line a muffin tin with cupcake cases and add a couple of spoonfuls of the biscuit mixture to each case, pressing it down firmly to form a base.
- 2 Mix the cream cheese with the sugar. Add the eggs, crème fraîche, double cream, and vanilla extract, and mix until smooth.
- 3 Fill the cupcake cases with the cheesecake mixture and bake at 180 °C for 20 minutes. Let them cool completely before decorating.
- 4 Whip the double cream with the icing sugar and transfer to a piping bag. Remove the cupcake cases before decorating the cheesecakes with the whipped cream. Place a strawberry in the centre of each and add a small dollop of cream on top of the strawberry.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/mini-christmas-cheesecakes/>

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