



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

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

