



NUTELLA CHEESECAKE

Ingredients:

15 Digestives Biscuits

4 tablespoons butter

1 cup heavy cream/whipping
cream 30-35%

500 ml cream cheese softened*

1 tablespoon plus **1/2 cup**
powdered sugar

3 tablespoons cocoa powder

1 ½ cups Nutella

For serving: strawberries whipped
cream, extra Nutella

Method:

- 1.** Crush the Digestives in a food processor.
- 2.** Stir together the crushed cookies and butter, press into the bottom of the tin and put in the freezer.
- 3.** Mix the sugar, cream cheese, cocoa powder, and Nutella together in a bowl.
- 4.** Whip the heavy cream until it forms heavy peaks and fold into the mixture.
- 5.** Add the mixture to the tin and smooth the top.
- 6.** Chill in the fridge for 4 hours or overnight.
- 7.** Serve with berries, whipped cream and a drizzle of Nutella.