

VANILLA CHEESECAKE



SERVES 6 TO 8

FOR THE BASE

Speculoos or similar biscuits.....	200 g
Butter	100 g
Philadelphia cream cheese.....	600 g
Heavy cream 36%.....	300 g
Sugar	120 g
NOROHY Tahiti vanilla.....	1 bean

PREPARATION

Melt the butter.

Use a food processor to **crush** the biscuits. **Add** the butter and **mix** by hand.

Spread the mixture into a ring or springform cake tin (approx. diameter: 20cm), pressing down firmly.

Mix the cream cheese, sugar and vanilla seeds in a large bowl.

In a different bowl, **whip** the chilled heavy cream to make a firm chantilly.

Gently **fold it** into the previous mixture, then **pour** this over the biscuit.

Leave the mixture **to sit** in the refrigerator for at least 4 hours.

Serve with a fruit coulis.



This recipe is brought to you by:



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