No-Bake Mini Cheesecakes with Chocolate Biscuit Bases and Raspberry Jelly

czas przygotowania: **30 min**

poziom trudności: **średni**



These delicious no-bake mini cheesecakes combine a crunchy chocolate biscuit base with a smooth, creamy white chocolate cheesecake filling and a fruity raspberry jelly topping. Made with Gellwe Extra Dark Cocoa Powder and Gellwe Food Gelatine, they are perfect for family gatherings, summer celebrations or an elegant individual dessert.

Składniki

For the chocolate biscuit bases:

- Plain sweet biscuits – 200 g
- Gellwe Extra Dark Cocoa Powder – 2 tbsp
- Melted butter – 50 g

For the cheesecake filling:

- Thick cream cheese or cheesecake curd cheese – 800 g
- Whipping cream (30% fat) – 50 ml
- White chocolate – 100 g

For the raspberry jelly topping:

- Frozen raspberries – 400 g
- Sugar – 2 tbsp
- Gellwe Food Gelatine – 2 tsp
- Hot water – 4 tbsp

Sposób przygotowania