

MILLIONAIRE'S CHEESECAKE EGG (GF)

INGREDIENTS

- 2 Cadburys Easter Eggs, halved (4 halves), refrigerated

For the base:

- 160g Gluten free digestive biscuits (finely crushed)
- 75g Unsalted butter

For the caramel:

- 185g butter
- 35g caster sugar
- 65g golden syrup
- 1 tin (397g) condensed milk

For the cheesecake:

- 300g Full fat marscapone cheese
- 75g Icing sugar
- 150ml Full fat double cream
- 1.5 tsp Vanilla Extract

To decorate:

- 100g milk chocolate (melted)
- 4 Gluten free kitkat bunnies
- Mini eggs and sprinkles to decorate

EQUIPMENT

- 2 x Medium Saucepans
- 2 x Large mixing bowls
- Electric whisk/mixer
- Piping bag

METHOD

1. Melt your butter in a saucepan over a low heat. Once fully melted, remove the saucepan from the heat and set to one side. In a large mixing bowl, add your finely crushed digestives, and pour in your melted butter. Mix together until combined fully.
2. Divide your biscuit mix between your four egg shells and, using the back of a spoon, press the mixture gently down, until the mix creates a compact biscuit base. Be very careful with this as the eggs will be fragile! Place in the fridge to chill.
3. In a large saucepan mix all of your caramel ingredients on a low-medium heat. Continuously stirring so that the bottom does not catch. Wait until all butter and sugar has dissolved before increasing the temperature slightly until it starts to bubble a little – stir continuously for 6–8 minutes, until it has thickened and developed a golden colour. Remove from the heat and allow to cool for about 10 minutes – this should thicken the mixture more. Spoon into a piping bag, and pipe the caramel on top of your biscuit base in the egg, again return to the fridge to chill.
4. In the other large mixing bowl, mix together your mascarpone, icing sugar and vanilla extract with a spatula. Using your electric whisk, set to a medium speed and begin mixing your cheesecake filling. Slowly add your double cream, little by little, until fully incorporated. Continuously to mix on a medium-high speed until your mixture becomes a thick spoonable consistency. Divide your cheesecake filling between your eggs, smoothing the top of each ramekin.
5. Drizzle your melted chocolate on top and add your desired choice of toppings, your kitkat bunny and mini eggs.
6. Leave to set in the fridge for 4 hours, or until ready to serve!