

NO-BAKE MIXED BERRY CHEESECAKE BY JO'S KITCHEN

Jo's Kitchen has created these fun, individual desserts that require no baking and are super simple to make.

Start off with a layer of shortbread biscuit, fresh strawberries, no-bake cheesecake filling and topped with a mixed berry compote that's simple and totally delicious ☒ ☒

The mixed Berry compote would also be a great addition to your waffles, crapes, ice-cream or even your brekkie muesli bowls.

Ingredients: (makes 4 individual Cheesecakes or 8 mini individual Cheesecakes)

BASE

200g shortbread crushed biscuits

1 punnet of strawberries, sliced.

Save a few for garnish

MIXED BERRY COMPOTE

2 cups frozen mixed berries

1/4 cup AUSBARREL Premium Raspberry

To make:

In a small saucepan add the frozen berries and

AUSBARREL Premium Raspberry. Bring to a simmer and cook for 5 minutes.

Remove from heat and allow to cool.

Using a hand mixer or mix master whip the cream

cheese, ricotta, sugar and lemon zest until smooth

(1 and a half to 2 minutes)

Assembly:

Divide the crumbed biscuits evenly between the glasses.

Add the sliced strawberries, dividing evenly.

Spoon in the cheese filling, dividing evenly between the glasses and place in the

fridge for 30 minutes to set.

Right before serving, top with the mixed berry compote and

garnish with a strawberry and fresh mint.

CHEESE FILLING

250g block cream cheese

250g light, smooth ricotta

1 tablespoon lemon zest

1/4 cup sugar

