

# PEACH CHEESECAKE WITH WHITE CHOCOLATE

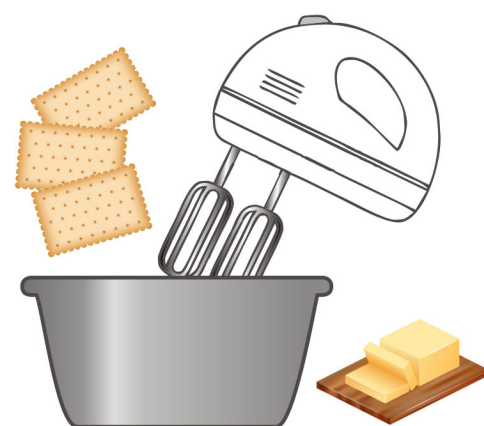
## Ingredients:

- 350 g of the PURENA peach purée
- 250 g of cereal, wholemeal or biscuit cakes
- 100 g of butter, melted
- 350 g of white chocolate (good quality)
- 300 g of cream cheese at room temperature
- 300 ml of 30% whipping cream, chilled
- 18 g of the cream-fix (2 packs)



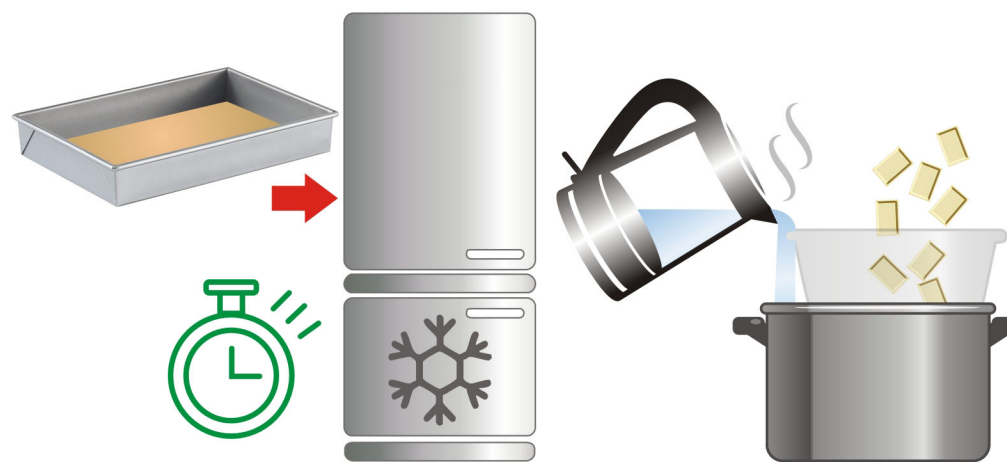
## DIRECTIONS:

1



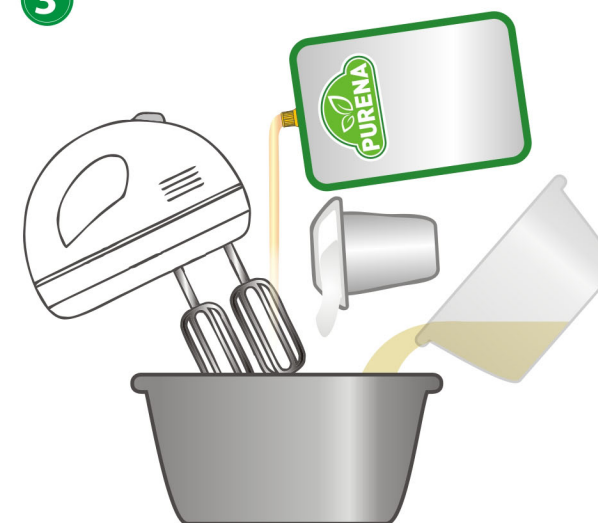
Mix the biscuits and butter until the mixture has the consistency resembling wet sand.

2



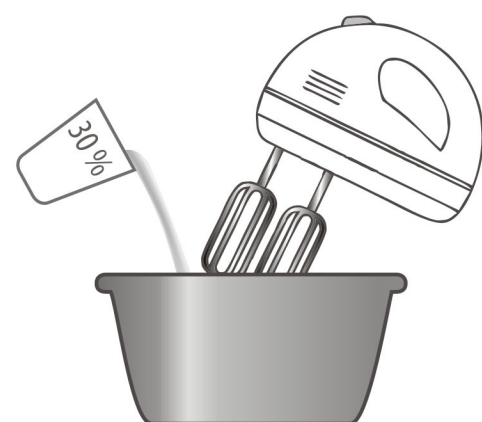
Place it onto a baking tray and put into the fridge while you prepare the cheesecake mixture. Melt the chocolate in a water bath.

3



Mix the cream cheese with the peach purée and add the cooled, melted chocolate.

4



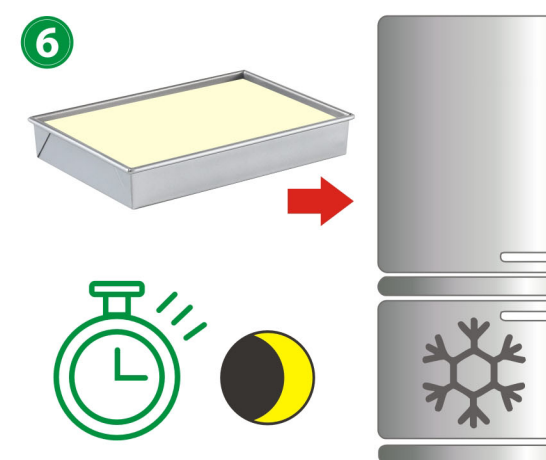
In a separate pot, whip the cream stiff, add the cream-fix, mix it all together.

5



Add the whipped cream into the cheesecake mixture and mix gently.

6



Lay it onto the biscuit bottom. Leave it in the fridge overnight. Decorate as desired.

## Nutrition info:

100 g  
308 kcal

1 serving  
429 kcal

Consume the prepared cake within 24 hours. Store the opened PURENA packet in the refrigerator for 7 days.