



Peanut butter cheesecake

Serves: 10–12 **Prep time:** 40 minutes **Refridgeration:** 4 hours, 30 minutes



Ingredients

- 175gm granita biscuits
- 80gm **Dairymont Butter**, melted
- ¾ cup **Bega Crunchy Peanut Butter**
- 500gm **Dairymont Cream Cheese**, at room temperature
- ⅔ cup caster sugar
- 3 Tbsp gelatin dissolved in ¼ cup boiling water
- 300ml thickened cream, whipped to soft peaks
- 1 tsp vanilla extract

Topping

- 1½ cups roasted, unsalted peanuts
- 1½ cups caster sugar
- 50gm **Dairymont Butter**, chopped
- ½ tsp salt flakes
- 100gm caramel popcorn

Caramel sauce

- 75gm **Dairymont Butter**
- ¼ cup brown sugar
- 2 Tbsp milk

Preparation

1. Crush biscuits in a food processor to a fine crumb. Transfer to a medium sized bowl and mix in the butter. Press evenly into a 20cm springform cake tin and refrigerate for 30-45 mins until firm.
2. Warm the **Bega Crunchy Peanut Butter** slightly in a microwave (or over a double boiler) until just softened.
3. Beat **Dairymont Cream Cheese** and sugar with an electric mixer until smooth. Gradually beat in gelatin mixture, vanilla extract and **Bega Crunchy Peanut Butter**. Fold in thickened cream. Spoon over the chilled biscuit base and smooth down the top evenly.
4. Refrigerate for 4½ hours or overnight.
5. For the brittle; spread the peanuts out on one layer on a flat baking tray lined with baking paper and set aside.
6. Heat the sugar with ½ cup water in a medium saucepan over high heat. Stir with a metal spoon until sugar has dissolved then stop stirring and cook for 8-10 minutes until golden brown. Remove from heat and stir the butter through until well combined.
7. Pour hot caramel over the peanuts, sprinkle with sea salt and allow to cool on a cold surface for 15 minutes until set hard. Break into chards.
8. To make the caramel sauce; melt the **Dairymont Butter** over low heat in a pan. Add the brown sugar and mix until dissolved. Add the milk and stir until smooth. (If the caramel is too thick add a teaspoon more milk). Allow to cool.
9. To decorate, top the cheesecake with caramel chards, caramel popcorn and drizzle with caramel sauce.

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