



The Alexandrina Team offer their Favourite Recipes for the month of January.

Happy cooking using the best Alexandrina cheese & luxury dairy products available.

Emma's Strawberry Cheesecakes

Preparation Time:
2 minutes

Cooking Time:
20 minutes

Serves 4:

Ingredients

- 1 punnet strawberries, hulled, sliced
- 1/4 cup (35g) icing sugar, plus extra to dust
- 100g Alexandrina Creme Fraiche
- 100g cream cheese, softened
- 8 good-quality shortbread rounds (Duchy originals)
- Alexandrina Pure Jersey Cream, to serve



Method

1. Puree half the strawberries and 1 tbs sugar. Set aside.
2. With a spoon, beat creme fraiche, cheese and remaining sugar.
3. Spread biscuits with mixture.
4. Then put 4 on plates, cheese-side up.
5. Top with sliced berries and sauce.
6. Then 4 more biscuits, cheese-side down.
7. Dust with icing sugar and
8. Serve with cream.

Where to Find Our Products ...

Open Weekdays 12-5pm, Weekends 10-4.30pm © 2007 Alexandrina Cheese Co Sneyd Road, Mt Jagged SA Phone (08) 8554 9666

