



## STRAWBERRIES WITH CHEESECAKE FILLING

🕒 10 min ⌚ 20 min 🍴 easy 🍴 40 pieces

### INGREDIENTS

50 g biscuits, digestive  
50 g dark chocolate, in pieces  
30 g sugar  
250 g cream cheese  
120 g fresh cream, min 30% fat  
20 strawberries, cut in halves, widthwise

### USEFUL ITEMS

piping bag  
serving dish

### PREPARATION

1. Place biscuits into mixing bowl and grind **5 sec/speed 5**. Transfer to a bowl and set aside.
2. Place chocolate into mixing bowl and grind **10 sec/speed 8**. Transfer to a bowl and set aside.
3. Place sugar into mixing bowl and grind **10 sec/speed 10**.
4. **Insert butterfly whisk. Add** fresh cream and whip **speed 3**, without setting a time, until desired stiffness is achieved, watching carefully to avoid over-whipping.
5. Add cream cheese and mix **8 sec/speed 4**. Transfer to a piping bag.
6. Garnish each strawberry with filling mixture and top with ground biscuits or chocolate.
7. Refrigerate for 10 minutes and serve immediately.