

# Nutella Cheesecake

**QTY: 12 servings**

## Ingredients:

- 200 gr. Oreo Biscuits
- 25 gr. Butter
- 300 gr. Whipping Cream
- 150 gr. Powdered Sugar
- 280 gr. Nutella
- 300 gr. Philadelphia Cheese
- 24 cm. Springform Pan

## Crust Preparation:

1. Crush the **Biscuits** into fine pieces.
2. Melt the **Butter**.
3. In a mixing bowl, mix the **Butter** and the **Biscuits** until almost all the biscuits are coated with butter.
4. Pour the mixture in the **Springform Pan** and distribute evenly.
5. Bake the pan in a preheated oven for **10 min** on **160°C** flame from below.
6. Let the pan cool a little (around 5 min).
7. Put the pan in the freezer.

## Filling Preparation:

1. In a mixing bowl, pour the **Powdered Sugar** and add to it the **Whipping Cream**.
2. Using an electric mixer mix the mixture till the liquid turns to cream (5 to 7 minutes).
3. Add the **Cheese** and the **Nutella** to the mixture and mix very well.
4. Remove the pan from the freezer and pour in it the cheese mixture.
5. Freeze the cake in the freezer for at least **6 hours** before serving.
6. Serve directly from the freezer and once done return the cake to the freezer for storage.

