



# Marbled Strawberry Cheesecake

Make a fabulous Marbled Strawberry Cheesecake with Dr. Oetker's Patisserie Strawberry Cheesecake

6 - 8 servings



Easy

up to 10 Min.



## Ingredients:

### Cheesecake:

- 1 package Dr. Oetker Patisserie Strawberry Cheesecakes
- 0.25 cup Whipping Cream
- 0.25 cup white chocolate chips
- 0.25 cup dark chocolate chips
- Irresistibles Chocolate and/or Vanilla
- rolled cookie to garnish
- strawberries to garnish
- 1 mint to garnish

- 1 Place whipping cream and dark chocolate in a bowl. Place white chocolate chips in another small bowl. Microwave the bowls for 30-45 seconds until melted.
- 2 Pour the dark chocolate ganache over the frozen cheesecake.
- 3 Spoon white chocolate over the dark chocolate then run a knife through the white and dark chocolate to create a marbling effect.
- 4 Place into freezer to set before removing the cake from the black tray.
- 5 Thaw as per package directions before serving garnished with rolled cookie pieces, strawberries and mint.

