

RAINBOW MICROWAVE CHEESECAKE

Makes 30

INGREDIENTS

¾ packet (150g) lemon sandwich biscuits
2 sachets (20g) gelatine powder
1kg plain full cream yoghurt
1 tin (385g) NESTLÉ Sweetened Condensed Milk
1-2 drops pink food colouring
1-2 drops yellow food colouring
1-2 drops blue food colouring

Serving suggestion:

Whipped cream
Milk chocolate, grated
Mini pastel eggs

METHOD

1. Place the lemon sandwich biscuits into a resealable bag and crush using a rolling pin.
2. Pour into a greased 30 cm x 30 cm square microwave-safe dish and microwave for 30-45 seconds. Mix the crumbs together, then press into the bottom of the dish with the back of a spoon.
3. Add 6 tablespoons of cold water to a small bowl and sprinkle the gelatine powder into the water. Ensure the gelatine is completely saturated with water, then set aside for 5 minutes.
4. Mix the yoghurt and NESTLÉ Sweetened Condensed Milk together in a bowl. Microwave the filling for 2-3 minutes on high. Remove the bowl, mix rapidly and return to the microwave for another 2-3 minutes.
5. Microwave the gelatine mixture for 20 seconds at a time until completely dissolved (don't allow to boil). Pour the gelatine into the yoghurt mixture and mix well.
6. Divide the mixture equally into 3 small bowls. Mix the pink, yellow and blue food colouring into each of the yoghurt cheesecake mixtures.
7. Divide the blue-coloured cheesecake mixture over the biscuit base. Smooth out the top and refrigerate for 1 hour, or until firm enough to hold its shape. Keep the yellow and pink mixtures aside at room temperature.
8. Pour the yellow-coloured cheesecake mixture over the blue and smooth out the top. Refrigerate until firm enough to hold shape, about 1 hour.
9. Repeat with the pink-coloured cheesecake mixture to form the final layer and refrigerate overnight, or until completely set.
10. Once set, slice the cheesecake into equal squares. Decorate each square with a dollop of whipped cream, a sprinkle of grated milk chocolate and some mini pastel-coloured eggs and serve immediately.

