

MISO CARAMEL CHEESECAKE

Gary Parsons, *H&B Executive Chef*

HARVEY & BROCKLESS

the fine food c^o

Whatever we do, from sourcing amazing food
to delivering it on time,
we always stick to one simple rule...

an absolute dedication to honest, authentic, remarkable food.

MISO CARAMEL CHEESECAKE

Chef Gary Parsons

Ingredients

SERVES 2 PORTIONS

DS021 Philadelphia Soft Cheese	200g
HS735 Harvey & Brockless Kitchen Miso Caramel Sauce	80g
DB083 Croxton Manor Unsalted Butter	20g
Digestive Biscuits	3
Icing Sugar	2 tbps
Fudge	10g

Method

1. Crush the digestive biscuits to a fine crumb and melt the unsalted butter. Add the melted butter to the crushed biscuits and mix with a spoon.
2. Divide the biscuit mix into two ramekins/glasses. Press the crumbed biscuits into the ramekin/glass and put in the fridge to set.
3. Beat the icing sugar into the cream cheese and then mix in 40g of the Harvey & Brockless Kitchen Miso Caramel Sauce through the cream cheese mix.
4. Divide the cream cheese mix between the two ramekins/glasses and carefully tap the ramekin/glass on the table to make even. Put in the fridge to firm up.
5. Pout the rest of the Harvey & Brockless Kitchen Miso Caramel Sauce between each ramekin/glass.
6. Dice the fudge and divide between the two cheesecakes.



MISO CARAMEL CHEESECAKE
with Harvey & Brockless Kitchen Miso Caramel Sauce

Philadelphia Cream Cheese

Philadelphia's distinct fresh and creamy taste makes it an extremely dependable product to use in the kitchen. From cheesecakes to creamy sauces and everything inbetween, the versatility is a hero among chefs.

Croxton Manor Unsalted Butter

We're particularly proud of our own range of Croxton Manor butters, which are made with fresh milk from British cows raised to strict quality standards. Perfect for enriching pastry dough, melting into sauces or lavishing on hot crumpets, the salted and unsalted butters are not blended and are additive free.

Harvey & Brockless Kitchen Miso Caramel Sauce

Sweet, moreish and umami, this delicious sauce elevates any dessert.