

Two-coloured Milka cheese-cake



Cake

- 200 grams of chocolate biscuits
- 80 grams of butter
- 250 grams of fresh cheese
- 30 grams of sugar
- 20 grams of flour
- 20 cL of fresh cream
- a few drops of vanilla extract
- a bar of chocolate

Icing

- 10 cL of cream
- 25 grams of butter
- 150 grams of Milka chocolate

Instructions :

1. Pre-heat the oven to 180°C.
2. In a sauce pan melt the butter at low temperature.
3. Crush the biscuits. Spread melted butter on them.
4. Pour the mixture at the bottom of four individual tins, then bake it for 5 minutes.
5. Mix fresh cheese, sugar, flour, cream, eggs, and vanilla extract. Pour the mixture into tins and bake at 130°C for 25 minutes.
6. Chop the bar of chocolate.
7. Heat the butter and cream together. Pour the mixture over the chocolate then mix them.
8. Pour the icing on the cheese-cake and put them into the fridge.