



Cheese Cake Orange Biscuit

Preparation time: 15 minutes

Cooking time: 50 minutes

Ingredients for 8 people:

For the dough:

- 9 sachets of 5 HP biscuits orange taste
- 125g of butter

For the garnish:

- 500g of cream cheese
- 150g of sugar
- 2 teaspoons of flour
- 3 eggs
- 25cl of crème fraiche

Directions:

- > Preheat oven to 180° degrees C
- > Melt the butter and mix with HP biscuits previously crushed into small pieces
- > Line the bottom of a mold with the preparation by packing well and refrigerate
- > Beat cream cheese until smooth, then add the sugar, flour and eggs one by one
- > Add the cream and pour the mixture over the dough
- > Bake at 178 degrees C for 50 minutes. The mixture should be firm
- > Serve chilled with a fruit coulis

BISCUITS HP/HC



Exists in 3 flavors:
cocoa-chocolate,
cocoa-hazelnut,
orange pieces.