Jelly Cheesecake Slice - Tangy Lemon & Ginger

Ingredients	Serves 8	Serves 40
Base		
Ginger nut biscuits	160 g	800 g
Unsalted butter	80 g	400 g
Cheesecake mix		
Gelatine	½ tbs	2 tbs
Cream cheese	400 g	2 kg
Sweetened condensed milk (can be low fat)	320 g	1.6 kg
Thickened cream	100 ml	2 cups (500 ml)
Lemon juice	¼ cup	1 1/3 cup
Lemon rind optional	1 tsp	4 tsp
Lemon jelly crystals	1 pkt	4 pkt

Method

Biscuit Base:

1. Smash biscuits into rough crumbs and melt butter in microwave then mix the two together well.
2. Refrigerate for at least 1hr until needed.
3. Use baking paper to cover inside of 4 lamington tins 25 x 20cm. Press biscuit mixture firmly into tin to evenly cover base.

Cheesecake Centre:

1. Get 1 cup of boiled water in a cup and sprinkle 2 tbs gelatine over the top whisking a fork as you add. Set aside till needed.
2. Whip cream a little just to aerate -stop well before stiff peaks form. Set aside till needed.
3. Beat cream cheese until smooth in a medium bowl. Add condensed milk, lemon juice and rind. Continue to beat until smooth.
4. Stir in the gelatine mixture and fold through the cream. Pour mixture over the top of the biscuit crumbs.
5. Refrigerate for at least 3 hrs (preferably over night).

Jelly Topping

1. Once cheesecake is set make up jelly with 3/4 the amt of water, put in the fridge for an hour.
2. Once jelly has just started to thicken pour over cheesecake.
3. Refrigerate till set