

PINEAPPLE CHEESECAKE



INGREDIENTS

- 1 can condensed milk
- 1 can sliced pineapple
- 1 packet whipping cream
- half glass fresh lemon juice
- Digestive biscuits nicely powdered
- Butter melted
- Hazelnuts (this is my "addition" to the recipe!)



For the base

1. Mix the powdered digestive biscuit with the butter. I have added the halzenuts for a little "pizazz" and a to have a difference of consistence between the finely powdered biscuits and the crunchy feeling of the halzenuts.
2. This is the base of the cheesecake, so firmly press it on the bottom of your cheesecake pan or other "presenter" so that your base stay firm when serving.
3. Whip the cream nicely - Keep aside.
4. Mix the lemon juice constantly stirring into the condensed milk (in a pan).
5. Chop up the pineapple nicely leaving a few big bites.
6. Mix the whipped cream and the chopped pineapple.
7. Now mix this with the condensed milk and lemon juice.
8. Pour this over the digestive biscuit base.
9. Easy...refrigerate for 4 hours before serving in the chiller.





