



Shopping list

- 1 pack of oat cookies from TAGO
- 20 g of butter
- 250 g of mascarpone
- 250 g of whipping cream
- 1 kg of vanilla cheese
- 2 fruit jellies
- 1 teaspoon of vanilla beans
- 50 g gelatin
- 1 glass of milk
- strawberries
- 5 teaspoons of icing sugar

Strawberry cheesecake

- Blend the oat cookies from TAGO.
- Melt butter in a pot. Add to the oat cookies and mix it thoroughly. Next, line the bottom of a cake tin with prepared mass. Put in the fridge for 15 minutes for the bottom of a tin to cool down.
- Pour a coconut milk into the pot and boil. Add desiccated coconut and liqueur. Lower heat to the minimum and boil it for 10 minutes. Remember to mix thoroughly. Set aside to cool.
- Pour milk into the pot and boil. Remember not to burn it.
- Beat a whipping cream together with mascarpone and icing sugar to form a thick mass. Add vanilla. Mix until the ingredients combine. Start adding spoon after spoon of vanilla cheese. Mix at low speed for a perfect mix.
- Wash the strawberries and remove the stalks. Cut it into four pieces.
- Add gelatin to the warm milk. Mix it with whisk until any lumps dissolve. Cool down.
- Add a spoon after spoon of curd mass to the milk until the ingredients combine. Continue until you add 1/2 of the total mass. Next, combine the both masses together.
- Take out a cooled bottom from the fridge. Place strawberries on the bottom of a pot. Then add the curd mass and put it back in the fridge overnight.
- Decorate the top of the cake with fruit jelly and whipped cream.

TAGO products used in the recipe



Oat Cookies with
sesame