

NUTELLA CHEESECAKE

9 inch Springform Tin

250 g Digestive Biscuits

75 g Soft Butter

1 x 400 g Jar Nutella - at room temperature

150 g Chopped Toasted Blanched Hazelnuts

500 g Cream Cheese - at room temperature

60 g Sifted Icing Sugar

Place the digestives in the bowl of a food processor, add butter and 1tbsp of the Nutella.

Blitz until it starts to clump. Add 3 Tablespoons of the hazelnuts and pulse until damp sandy mixture.

Tip into tin and press into base.

Beat Cream Cheese and Icing Sugar until smooth, then add remaining Nutella - combine.

Spoon into base - scatter chopped nuts on top.

Cover, refrigerate for 4 hrs. or overnight.