PRIESTLEY'S RECIPES -

Strawberries & Cream Cheesecake Sundae

Ingredients

- Priestley's Gourmet Delights Strawberries & Cream Cheesecake
- Vanilla Ice Cream
- Priestley's Gourmet Delights Raspberry Coulis
- Fresh Strawberries
- Biscuit Crumb

Method

1. Roughly chop the Strawberries & Cream Cheesecake into bite-sized pieces.
2. Take your serving glasses and add a layer of the chopped cheesecake to the base.
3. Add a layer of fresh strawberries, followed by a scoop of vanilla ice cream.
4. Sprinkle over a layer of biscuit crumb, then add more fresh strawberries and another layer of chopped cheesecake.
5. Finish with an extra sprinkle of biscuit crumb and a drizzle of raspberry coulis over the top.

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PriestleysGourmetDelights

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