



## Rhubarb and Vanilla Cheesecake in a glass

Quantity		Ingredients	Unit Price	Unit	Cost for Recipe
80	g	Digestive Biscuits	€4.00	kg	€0.32
50	g	Caster Sugar	€1.60	kg	€0.08
75	g	Unsalted Butter	€6.64	kg	€0.50
500	g	Irish Rhubarb	€1.49	kg	€0.75
100	g	Caster Sugar	€1.60	kg	€0.16
100	ml	Water	€0.00	ml	€0.00
400	g	Irish Cream Cheese	€5.98	kg	€2.39
80	g	Icing Sugar	€2.25	kg	€0.18
1		Lemon	€0.25	each	€0.25
50	ml	Vanilla Essence	€9.42	litre	€0.48
600	ml	Irish Cream	€1.78	litre	€1.07

Cost of Recipe		€6.18
Wastage @	4%	€0.25
Total food cost		€6.43
Portion Yield		8
Cost per portion		€0.80

### Method

Melt the sugar and butter add to the crushed biscuits, mix and allow cooling to firm crumble. Poach the diced rhubarb with the sugar and water till soft. Whip the cream and fold into the cream cheese, icing sugar, lemon juice, vanilla essence which has been pulsed in liquidiser. Then assemble all 3 items in tall glasses in layers. Refrigerate and serve.

*Any prices supplied are for guidance only and should be changed to reflect those of the individual business.*