



# POLAND

## NO-BAKE SERNIK WITH FRUIT JELLY

by Chef Naheed Peerzada

### What you need (for 12 servings):



Crushed digestive biscuits  
225 g



Butter  
100 g



Powdered Gelatin  
3 tsp



Pillsbury Ivory Whip Topping  
300 ml



Boiling Water  
1/4 glass



Twaróg Cheese (Curd Cheese)  
300-400 g



White Chocolate (Optional) 50 g



Powdered Fruit Gelatine 1



Fresh Raspberries, Strawberries or Blueberries (Optional) 1 cup

1. Grease a round cake tin (with removable rim) with butter and line it with plastic wrap.
2. Mix the remaining better (melted) with crushed digestive biscuits. Press a layer to the bottom of the tin.
3. Mix a few tablespoons of cold water and the powdered gelatin. Allow it to soak.
4. Beat Pillsbury Ivory Whip Topping until stiff and melt the white chocolate in a double boiler.
5. In a large bowl, mix twaróg cheese (grind it for smoothening), whipped cream and melted white chocolate.

6. Combine the soaked gelatin with 1/4 glass of boiling water, Ensure it dissolves completely, before adding the twaróg cheese mixture to it.
7. Pour the filling over the biscuits base, and place the sernik in the refrigerator.
8. When the sernik cools slightly, prepare the fruit jelly, and pour it from the top.
9. Raspberries, blueberries, or sliced strawberries can be used for decoration.
10. Let sernik chill in the refrigerator overnight. Inform your customers to take it out of the refrigerator 15 minutes before

