

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



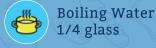
White Chocolate (Optional) 50 g



Powdered Fruit Gelatine 1



Fresh Raspberries, Strawberries or Blueberries (Optional) 1 cup





Twaróg Cheese (Curd Cheese) 300-400 g

- 1. Grease a round cake tin (with removable rim) with butter and line it with plastic
- 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

