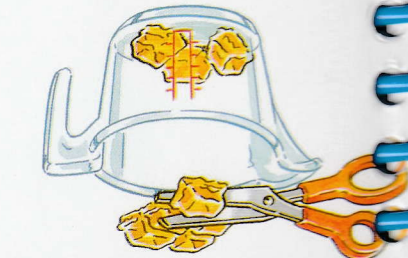
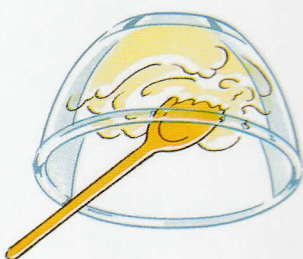


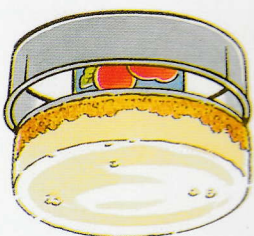
1. Put the biscuits into a clean plastic bag. Seal the bag with an elastic band. Roll a rolling pin over the biscuits to crush them.



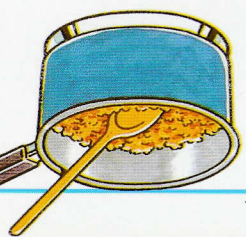
4. Put the base into a fridge to chill. Use kitchen scissors to snip the jelly into cubes. Put them into a measuring jug.



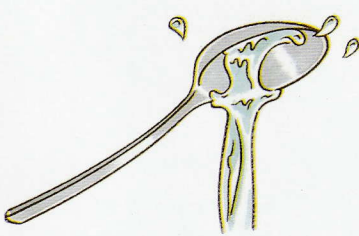
7. Meanwhile, put the cream into a large bowl. Use a wooden spoon to beat in the fromage frais or quark until it is smooth.



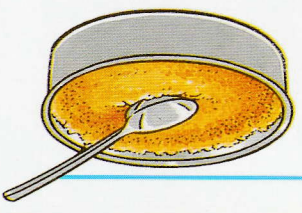
10. When the cheesecake is firm, lift it onto a can. Carefully press down on the sides of the flan tin to loosen the base.



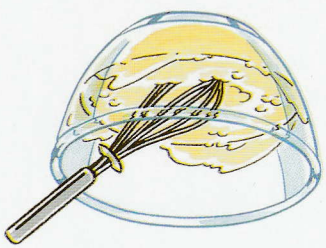
2. Melt the butter in a saucepan over a low heat. Pour in the biscuit crumbs from the bag and mix them with the butter.



3. Grease inside of the flan tin with some butter. Spread the crumbs over the bottom. Press them to make a firm base.



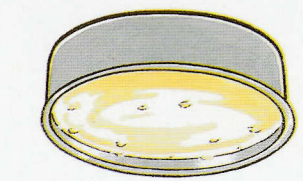
Use the spoon to press the crumbs.



8. When the jelly mixture is cool, pour it into the bowl with the creamy mixture. Beat it hard with a whisk to mix it well.



11. Leave the cheesecake in a fridge until you are ready to eat it.



9. Pour the creamy mixture into the flan tin. Put it carefully into the fridge and leave it for about four hours to set.

Measuring honey



Warm your spoon under a hot tap before you dip it into a jar of honey. This makes it easier to measure.