



# Cheesecake Mousse Parfait

with Graham Cracker Crumble

60 Minutes



Lemon



Cream Cheese



Graham Cracker  
Crumbs



White Sugar



Cherry Jam



Heavy Cream

## HELLO GRAHAM CRACKER

*Crushed and mixed with butter for a sweet and savoury crumble!*

## Start here

Before starting, gather your utensils.

### Bust Out

Measuring spoons, zester, large bowl, small pot, small bowl, whisk

### Ingredients

	4 Person
Lemon	1
Cream Cheese	225 g
Graham Cracker Crumbs	½ cup
White Sugar	½ cup
Cherry Jam	4 tbsp
Heavy Cream	237 ml
Unsalted Butter*	1 tbsp
Salt*	

\* Pantry items

### Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*



### Make graham crumble

Heat a small pot over medium heat. When hot, add **1 tbsp butter**. Swirl to melt, 1 min. Stir in **graham cracker crumbs** and **½ tsp salt**. Cook, stirring often, until **crumbs** are toasted, 3-4 min. Remove from heat and transfer to a small bowl. Carefully, wipe the pot clean.



### Make topping

Heat the same small pot (from step 1) over medium. Add **jam** and **2 tbsp water**. Whisk often, until **jam** has melted, 2-3 min. Remove from heat.



### Make cream cheese mousse

Zest **lemon**. Cream together **cream cheese, sugar** and **lemon zest** in a large bowl, by hand or using an electric hand mixer, until combined and smooth, 1-2 min. Add **cream** to the bowl with the **cream cheese mixture**. Carefully whisk until just combined, then beat until stiff peaks form and **mixture** is smooth, 2-3 min.



### Finish and serve

Divide **half the graham cracker crumble** between bowls or cups. Top with **half the cream-cheese mixture**, then **half the jam topping**. Repeat the steps with the **remaining graham cracker crumble, cream-cheese mixture** and **jam topping**. Set aside in the fridge for 30 min before serving.