



Strawberry & White Chocolate Cheesecake

Sarah's servings: 8, Sarah's skill: Medium

Ingredients

Base

200g Crushed digestive biscuits
100g Melted butter

Toppings (optional)

Extra 50g white chocolate
for decoration
9 Fresh Strawberries
100ml Double cream

Filling

150g White chocolate
250g Strawberries
340g Cream cheese (room temperature)
1 tsp Vanilla bean paste
170ml Double cream

Method

- Put a 8" spring form cake tin without the base on a flat plate or board.
- Line the side not the base with parchment or clear acetate roll.
- Melt the white chocolate and set aside.
- Put the digestives in a food processor or into a large plastic bag and bash with a rolling pin until fine crumbs.
- Put the crushed digestives into a medium sized bowl.
- Melt the butter and add to the digestives until fully combined.
- Put the mixture in the prepared tin and press down firmly and level.
- Put in the fridge to harden while you make the filling.
- Prepare the strawberries and half some for round the edges if you want to use for decoration.
- Cut the rest up into small pieces.
- Whisk the cream until stiff peaks.
- Transfer the cream into a bowl.
- Use the bowl the cream was whisked in and put the cream cheese and white chocolate in and whisk until smooth.
- Fold the cream and strawberries into the cream cheese mixture.
- Take the base out of the fridge and place the half strawberries round the edge and then put the cream mixture in and level.
- Place in the fridge for at least 4 hours to set.
- Take out of the springform tin and remove the parchment.
- Melt the white chocolate and decorate the strawberries.
- Whisk the cream and put into a piping bag.
- Decorate the cheesecake - I used strawberries, cream and mini chocolate bars.