

Strawberry Cheesecake



Recipe By FoodieBook

Ref: 450

Heading: Puddings

Cuisine: American

Food Type: Vegetarian

No of Portions: 8

Ingredients & Prep

650 g full fat cream cheese or Mascarpone

300 g fresh strawberries diced

175 g icing sugar

1 tsp vanilla extract with seeds

Base

300 g digestive biscuits

120 g butter melted additional for lining tin

Garnish

200 g fresh strawberries quartered

Method

Step 1 - To make sauce place diced strawberries, icing sugar & lemon juice in a saucepan on a low/med heat, stir for about 6 to 8 mins until strawberries are very soft, allow to cool & blitz to a syrup with a hand/stick blender or push through a metal sieve.

Step 2 - Make the base by putting the biscuits in a bag & bashing with a rolling pin or a pan into crumbs, place crumbs into a bowl & add melted butter & stir in to combine.

Step 3 - Take a 23cm removable bottom spring-form cake tin, line with a little butter, then tip butter biscuit crumb mixture in the tin, even out & pack down to form the base. Chill in the fridge.

Step 4 - Place cream cheese in a bowl with the vanilla extract & 3/4 of the strawberry sauce & mix, then in another bowl whip the cream with an electric whisk to firm, then fold carefully into the cream cheese mixture with a spatula, tip strawberry/cream mixture into the tin, smooth out & place in the fridge for at least an hour.

Step 5 - Remove from the tin, use a knife around the edge to loosen. Place the garnish strawberry on top then pour over remaining strawberry sauce.

Suggestion & Tips

Classic pud, you can use other fruit like raspberries or blueberries etc.