

Desert

Individual white chocolate and strawberry cheesecakes

 serves

4 people

Ingredients

For the bases

8 x shortcake biscuits crushed up (we use clotted cream shortbread that we make to serve with the trio of ice-creams but you can use any good quality shop bought biscuit)

Enough melted butter to combine the crushed biscuits

For the filling

1 x small tub plain cottage cheese

1 x 300ml pot double cream

4 tbsp caster sugar

100g melted white 70% chocolate

To decorate

1 x punnet fresh strawberries (overripe ones are great for making a coulis)

2 x tbsp caster sugar

Splash of grenadine

Fresh good looking strawberries for decorating

Icing sugar for dusting

How to cook it

1. Combine the crushed biscuits and melted butter and spoon into metal rings pressing down firmly. Chill in the fridge until set.
2. Make the filling by sieving the cottage cheese and caster sugar into a bowl.
3. Whip the cream and fold into the cheese mixture and then stir in the melted chocolate
4. Spoon the filling on top of the biscuit bases and chill in the fridge
5. While the cheesecakes are setting make the coulis by boiling together the strawberries, caster sugar and grenadine until soft and sticky, then pass through a sieve and chill.
6. Cut some fresh strawberries into thick slices for decorating the top.
7. Decant the cheesecakes by pushing the bases with your thumbs using an even pressure until the cheesecakes are free from the metal rings
8. Plate the cheesecakes and arrange the slices of strawberries on the top before drizzling with coulis

and dusting with icing sugar.

9. Serve as soon as dusted.