

Simmonds Tyres

BRIDGESTONE



CHELSEA WINTER'S WHITE CHOCOLATE & BERRY CHEESECAKE

Anita's made this cheesecake a couple of times and it is simply the best. So easy too! Definitely a winner for the Christmas dessert option.

Ingredients

350g packet double or triple chocolate cookies
75g softened (almost melted) butter
250g tub cream cheese (not the spreadable kind, and not lite)
250g good quality white chocolate or melts
1/3 cup cream
1 cup cream
3 punnets ripe strawberries (or raspberries, pomegranate seeds, or a mix of any berries you like)
1/2 cup berry jam melted with 2 tbsp water

Method

Line the base of a round 20-22cm diameter springform cake tin with a cut round of baking paper. (If you use a bigger tin it won't be as high but will still work).

Place the biscuits in a food processor and process to a fine crumb (you can also finely smash the biscuits in a bag with a rolling pin if you don't have a food processor). Add the butter and process until well combined and smooth. Tip the crumbs into the cake tin and using clean moistened fingers, press the crumb into the base (you can go up the sides if you like). Refrigerate.

Beat the cream cheese until smooth. Set aside. Place the broken-up white chocolate and the 1/3 cup cream in a heatproof bowl sitting over a saucepan of simmering water (don't let the bowl touch the water though), and heat until just melted, stirring only every now and then. If it seizes, add a little more cream and stir gently in a circular motion. Remove the chocolate from the heat and add a spoonful at a time to the cream cheese mixture, beating well after each addition.



Whip the cream until thickened, but stop before it gets to soft peaks. You want it slightly under-whipped – otherwise it can cause the cheesecake to go grainy. Gently fold 1/4 cup of the whipped cream to the cream cheese mixture to aerate it, then fold through the rest. (At this point, you can also fold in a handful of fresh berries or even some freeze-dried berry powder if you like.)

Pour the cream cheese mixture into the biscuit base and smooth out the top with a moistened spatula. Cover and refrigerate for at least 2 hours to set, or until needed (it's fine overnight or for a couple of nights).

Just before you're ready to tuck in to your cheesecake, sit the tin on a sturdy wide bowl. Carefully release the spring latch on the tin and let the sides of the tin drop down. Gently remove the metal base with a metal spatula or fish slice, and peel off the baking paper if you can. Carefully slide the cheesecake on to a serving platter (it's easier doing this when it's cold straight from the fridge). Smooth out the sides with a warm knife. Arrange the fresh whole (or sliced) berries on top. Drizzle with a little of the melted jam, dust with icing sugar, slice with a hot knife and serve. If you have freeze dried berries, you could also crumble some up and throw some on top for a bit of zing. It'll go soft quickly on a hot day so put any leftovers back in the fridge right away. You can freeze the whole cheesecake – cool and chill it in the pan, wrap it tightly in a double layer of glad wrap and a layer of foil, and freeze for up to 4 weeks.