

STRAWBERRY CHEESECAKE

- **PREPARATION** : 50 minutes
- **SERVES** : 8 person

INGREDIENTS

- 200 ml whole milk
- 300 ml cream
- 100 g butter
- 2250 g biscuits
- 200 g golden caster sugar
- 1 tbsp vanilla extract
- 135 g strawberry jelly
- 1 tbsp icing sugar

PREPARATION

1. **Heat the milk and 100 ml of double cream** in a small pan. When steaming, whisk continuously until thick.
2. Remove from heat then cover the surface with cling film.
3. **Blitz the biscuits to fine crumbs** then add the butter and blitz again. Tip the mixture into the base of a tin and push down firmly with a spoon.
4. **Put the remaining 200 ml cream cheese, sugar and vanilla** into a large bowl, and mix together using an electric hand whisk until well combined, then add to the cheesecake mixture and whisk to combine until smooth. Level the surface. Chill for 4 hours at least.
5. Remove the cheesecake from its tin.
6. **Pour the jelly over the cheesecake.** You can also top the preparation with berries or other fruit decorations. Best served on the day, but will keep in the fridge for 3 days. Enjoy! +++

