

Strawberry Cheesecake



Recipe provided by

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Ingredients

- 250g digestive biscuits
- 100g butter, melted
- 1 vanilla pod
- 600g full fat soft cheese
- 100g icing sugar
- 284ml pot of double cream

For the topping

- 400g punnet of strawberries, halved
- 25g icing sugar

Method

- To make the base, butter and line a 23cm loose-bottomed tin with baking parchment. Crush the digestive biscuits in a plastic food bag using a rolling pin. Put the crumbs into a bowl and pour over the melted butter. Mix thoroughly until the crumbs are completely coated. Transfer the mix into the prepared tin and create an even layer by pressing down firmly. Put in the fridge for 1 hour to set firmly.
- Slice the vanilla pod in half lengthways, leaving the tip intact, so that the two halves are still joined. Hold onto the tip of the pod and scrape out the seeds using the back of a kitchen knife.
- Pour the double cream into a bowl and whisk until it's just starting to thicken to soft peaks. Place the soft cheese, icing sugar and the vanilla seeds in a separate bowl, then beat for 2 minutes until smooth and starting to thicken. Pour in the double cream and fold it into the soft cheese mix. You want it to be thickened enough to hold its shape when you tip a spoon of it upside down. If it's not thick enough, continue to whisk. Spoon onto the biscuit base making sure that there are no air bubbles. Smooth the top of the cheesecake down with the back of a dessert spoon or spatula. Leave to set in the fridge overnight.
- Bring the cheesecake to room temperature about 30 minutes before serving. Slip the cake onto a serving plate, removing the lining paper and base. Purée half the strawberries with the icing sugar and 1 tsp water, then sieve. Pile the remaining strawberries onto the cake and pour the purée over the top.