

No bake cheesecake (with homemade soft cheese) (For Fri 14th July)

Ingredients for soft cheese (Make at home)

1 litre whole milk

1 lemon

A pinch of salt



To make cheese

1. Pour milk into a sauce pan, stir in salt. Bring to boil stirring occasionally.
2. Wash, half and juice the lemon.
3. When the milk starts to boil, stir the lemon juice into the milk and the milk will curdle (turn into curds and whey). Remove from heat.
4. Line a sieve with a handkerchief or clean sock.
5. Pour the milk through the cloth to catch the curds. Save the whey for making scones or pancakes.
6. Gather the cloth around the cheese and squeeze out as much whey as possible.
7. Shape the cheese into a round and cover with cling film and chill until needed.

Ingredients for cheesecake

125g digestive biscuits

50g butter

200g full fat soft cheese (use your homemade cheese)

200g mascarpone

100g icing sugar, sifted

1 tsp vanilla extract (Available in school)

100g soft fruit to decorate

Method

1. Place the digestive biscuits into a sealable freezer bag. Push all the air out and seal the bag. Crush the biscuits with a rolling pin, being careful not to break any holes in the bag.
2. Melt the butter in a large saucepan. Tip the biscuit crumbs into the butter and mix well until thoroughly combined. Press the buttery crumbs into the bottom of a 15cm lined tin. Chill in the refrigerator while you make the topping.
3. Combine the soft cheese and mascarpone in a large mixing bowl. Using an electric food mixer, blend the cheeses together until light and fluffy. Add the icing sugar a little at a time and blend to incorporate. Finally, mix in the vanilla.
4. Wash and prepare fruit as necessary
5. Spread the cream cheese mixture over the biscuit base and smooth the top with a palette knife or spatula. Cover with cling film and chill in the fridge for at least four hours.
6. When ready to serve, arrange the fruit on the top of the cheesecake. Then slice and serve.

Risks

Control measures