

# Cheesecake with strawberry coulis.



100g digestive biscuit  
50g butter  
Vanilla essence  
300g soft cheese  
50g icing sugar  
300 ml pot double cream

Make the base:

Butter and line a 20cm flan tin with baking parchment.

Put digestive biscuits in a plastic food bag and crush to crumbs using a rolling pin. Melt the butter in a saucepan and add the biscuit crumbs. Mix thoroughly until the crumbs are completely coated. Tip them into the prepared tin and press firmly down into the base to create an even layer. Chill in the fridge.

For the topping

200g strawberries or other berries

Make the filling:

Place 300g soft cheese, 50g icing sugar and the vanilla essence in a bowl, then beat with an electric mixer until smooth.

Tip in double cream and continue beating until the mixture is completely combined. Now spoon the cream mixture onto the biscuit base, working from the edges inwards and making sure that there are no air bubbles. Smooth the top of the cheesecake down with the back of a dessert spoon.

Leave to set in the fridge

Make the coulis:

Wash and hull half the berries and blend with a hand blender, pass through a sieve. Decorate the cheesecake with the other half of the strawberries and drizzle with coulis to finish.

Photo

**Nutrition:** Cheesecake is high in fat and sugar. It is best served in small portions with plenty of fruit.

Special diets: Vegan or non dairy cheesecake can be made using soy cream cheese and elmlea double cream.

Gluten free cheesecake can be made using GF digestives.