



Vanilla cheesecake with Yorkshire strawberries, Sweet woodruff & long pepper

Ingredients - Makes approx. 4 x 8cm rings

6 x digestive biscuits – smashed to a crumb
50g butter - melted
200g cream cheese
40g caster sugar
1 x vanilla pod or 1 tsp vanilla extract
1 x sheet leaf gelatin – ballooned in cold water
200ml double cream – whipped to soft peaks
300g strawberries – hulled and halved or quartered
Sweet woodruff – powdered and mixed with icing sugar
Half a lemon – juiced
Long pepper – to taste

Method

- Place your halved strawberries in to a bowl with a spoonful of caster sugar and the juice of half a lemon, clingfilm and shake around and leave to one side until needed for serving.
- For the base of the cheesecake, blend together the digestive biscuits and the melted butter, once combined place 2 tablespoons into each ring and pack down as tightly as you can set aside until needed.
- For the cheesecake filling, in a large mixing bowl beat together the cream cheese, sugar and vanilla until smooth. Drain the water from the gelatin and place into a small pan to warm enough to melt, then add this to the cream cheese mix, beating well until fully combined, then finally fold in the whipped double cream until a nice smooth consistence, the mix will already be quite thick. Divide the mix between the rings and using a palette knife press the mix in and smooth off the top, place the cheesecakes in a fridge to set for at least an hour before serving, can be made up to 2 days in advance.
- To plate, remove the cheesecake from the ring by using a blow torch to warm the sides, or your hands if you don't have one, place the cheesecake on to a plate and garnish with the strawberries, drizzle on any syrup that has formed in the bowl of strawberries.

Dan x