



## **Whipped vanilla cheesecake, poached strawberries and basil**

- 250g mascarpone
- 250g Philadelphia
- 120g caster sugar
- 80g double cream
- 1 vanilla pod

### Cheesecake

Combine the mascarpone & Philadelphia in a mixer add the whisk attachment and slowly start to whisk, add in the sugar cream and vanilla seeds increase the speed to and whip until light and fluffy should take 15mins. Place into a container with cling film on the top of the mix and chill for two hours.

### Poached Strawberries

- 1 punnet strawberries
- 120g icing sugar
- ½ of lemon zested
- 2 star anise
- 5 leaves of basil
- Pinch of black pepper

Core your strawberries and cut them in half and mix all the remaining ingredients into a metal bowl or a heat resistant bowl. Place a pan of boiling water onto the stove, once boiled, cling film the bowl of ingredients and place flush into the water, lower the heat and allow to slowly steam for two hours.

Once the time has passed carefully take the bowl off the heat and open the cling film, the strawberries should be pink and soft leaving a



clear water. Use a coffee filter to strain the juice / water, and separate the poached strawberries. You can reduce this liquid to a sticky syrup to pour onto your cheese cake mix, or simply chill and serve as a tasty” mocktail” on the side.

When ready to serve layer the cheesecake mixture in a tall glass, with the poached strawberries. Continue this to the top, and finish off with some toasted flaked almonds and some of the strawberry syrup.