Strawberries and Cream Cheesecake

250g shortbread biscuits
100g unsalted butter, melted
4 gelatin sheets
500g cream cheese, softened
1 tin of condensed milk
300ml of thickened cream
200g white chocolate, melted and slightly cooled
500g strawberries
½ cup caster sugar
1 vanilla bean split lengthways, seeds scraped

1. Line a 22cm springform cake tin with baking paper
2. Place biscuits into a food processor and pulse until a fine crumb forms
3. Stir in the melted butter until mixture resembles wet sand
4. Press biscuit mixture firmly into the base of the cake tin and refrigerate for 30 minutes
5. Melt white chocolate in a heatproof bowl over simmering water – stir until smooth and set aside to cool slightly
6. Soak gelatin leaves in a dish of cold water for approximately 5 minutes
7. Meanwhile, use a kitchen mixer to beat the cream cheese and condensed milk until nice and smooth
8. Heat 100ml of the thickened cream in a small saucepan over a low heat
9. Once the cream is hot but not boiling, squeeze the excess water from the gelatin sheets, place them in the pan and stir (off the heat) until gelatin has completely dissolved
10. Stir this cream mixture into the cream cheese mixture
11. Beat remaining 200ml of thickened cream with electric beaters until soft peaks form
12. Fold the thickened cream and white chocolate into the cream cheese mixture – don't stop until all lumps have gone and the consistency is smooth
13. Pour mixture over the biscuit base, and leave in the refrigerator overnight to set
14. Meanwhile – make the sugar syrup. Hull and halve the strawberries
15. Place sugar, vanilla bean and seeds and 1/3 cup of water in a saucepan, and heat over a low heat until the sugar has dissolved
16. Simmer, without stirring, for 5 minutes or until mixture has slightly thickened
17. Add strawberries and cook for 1 minute
18. Cool strawberry syrup completely and store in a container in the fridge until you are ready to serve the cheesecake
19. Arrange the strawberries and pour the syrup over the top of the cheesecake before serving