

# FML

*Food's my life!*

## **Berry Delicious Cheesecake**

### Base

250g Arnott's Scotch Finger biscuits  
100g melted butter

### Filling

500g cream cheese  
 $\frac{3}{4}$  cup caster sugar  
1 tsp vanilla bean paste  
250ml sour cream  
4 tsp gelatine powder  
1 tbsp finely grated lemon rind  
1 tbsp finely grated orange rind  
Fresh berries for garnish

### Berry coulis

$\frac{3}{4}$  cup chopped strawberries  
 $\frac{3}{4}$  raspberries  
 $\frac{1}{2}$  cup blueberries or blackberries  
1 tbsp lemon juice  
 $\frac{1}{3}$  cup caster sugar

1. Line a 20cm cheesecake tin with baking paper
2. First make the coulis, so it has time to cool. Place all the coulis ingredients into a small saucepan on a medium heat and bring it to a simmer. Cook until the fruit has broken down and the mixture has thickened. Strain the mixture into a bowl and place in the fridge.
3. Process biscuits to a fine crumb and stir in melted butter. Should be consistency of wet sand
4. Press crumb evenly into the base of cake tin and keep in fridge while you make the filling
5. Beat cream cheese, vanilla and sugar until smooth
6. Add sour cream, citrus rind and  $\frac{1}{4}$  cup of the berry coulis and beat together

7. Meanwhile, sprinkle gelatine over ¼ cup of boiling water and whisk with a fork until gelatine has dissolved, then slowly add the gelatine mixture in a thin stream to the mixing bowl while the beaters are on. Make sure all ingredients are mixed in well
8. Pour filling over base and smooth the top. Refrigerate overnight
9. To serve, top with berries of your choice and a good spoonful of extra coulis on the plate