



Strawberry Cheesecake

Cooking Time: 45 mins

Preparation Time: 20 mins

Servings: 10

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The perfect finish to any meal, cheesecakes are always popular - whether in restaurants, cafes or pubs.

Ingredients:

- 500g Kerrymaid Full Cream Cheese, at room temperature
- 125ml Margetts Whipping Cream
- 165g Caster sugar
- 2 tsp Vanilla essence
- ½ Lemon rind, finely grated, juiced
- 4 Eggs, separated

For the Topping:

- Ravifruit Strawberry Puree
- Ravifruit Strawberry Halves

Method:

1. Preheat the oven to 180°C. Brush a 20 cm springform pan with melted butter.
2. To make the base, place the biscuits in the bowl of a food processor and process until finely crushed. Add the butter and process until well combined. Transfer to the pan and use the back of a spoon to spread evenly over the base and 2/3 the way up the sides. Place in the fridge until required.
3. To make the filling, use electric beaters to beat the cream cheese, sugar and vanilla essence in a medium bowl until the mixture is creamy. Add the lemon rind, lemon juice, egg yolks and cream. Beat until well combined and the mixture is light and fluffy.
4. Use clean electric beaters or a balloon whisk to whisk the egg whites in a medium bowl until peaks form. Add to the cream cheese mixture and use a large metal spoon to fold until just combined.
5. Pour the mixture into the prepared pan. Bake in preheated oven for 40 minutes, or until just set in the centre. Remove from the oven to cool completely.
6. Cover loosely with plastic wrap and place in the fridge overnight to firm. Remove 30 minutes before serving.
7. Top with strawberries, cut and serve drizzled with Ravifruit Strawberry Puree.

