

Lemon & Blueberry Cheesecake Pots



Serves 4 Prep 15 mins

No cook

Easy

Ingredients

83g digestive biscuits
50g butter, melted
233g cream cheese
3 tbsp icing sugar, sifted
133ml double cream
4 tbsp lemon curd
100g blueberries

1. Whizz biscuits in a food processor until finely crushed (alternatively, bash in a food bag with a rolling pin). Add melted butter and pulse/ mix until combined. Divide between 6 small tumblers or ramekins and press gently to level with the back of a spoon. Chill for 5 mins.
2. Meanwhile, in a medium bowl, mix the cream cheese and icing sugar until smooth. In a separate bowl, whisk the double cream until it holds soft peaks, then fold cream into the cream cheese mixture using a large metal spoon.
3. Spoon 1 tbsp lemon curd into each glass/ ramekin, followed by a sprinkling of blueberries (reserve some to decorate). Divide the cream cheese mixture between the glasses/ramekins and top with the reserved blueberries. Serve.