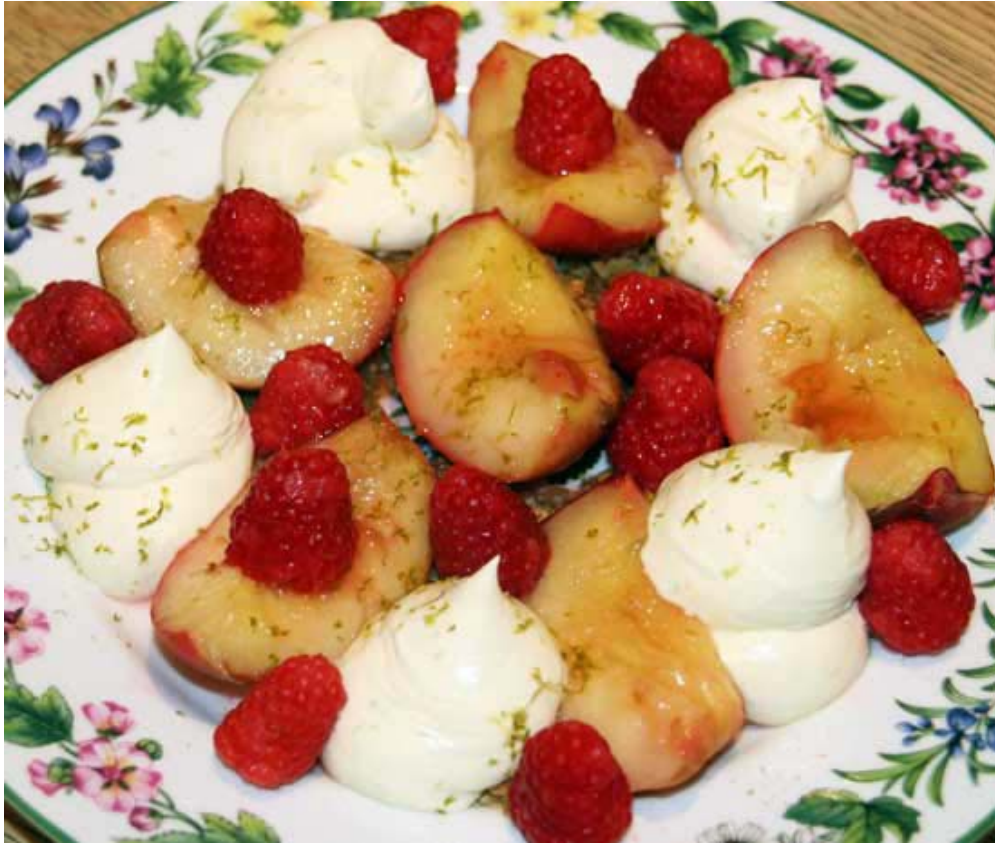


# Peach & Raspberry Cheesecake Smash



**Serves 6**

**Prep 25 mins**

**Cooking 5 mins**

**Easy**

## **Ingredients**

5 ripe peaches, stoned & quartered  
3 limes, zested & juiced  
3 tbsp honey  
180 tub soft cheese  
125g ricotta cheese  
150 ml double cream  
50g icing sugar  
8 oat biscuits, roughly broken  
150g raspberries

1. Heat the grill to its highest setting. Put the peaches on a baking tray where they fit snugly. Put the lime zest in a bowl and set aside for later. Squeeze the juice over the peaches and drizzle over the honey, Grill for 5 mins, tossing halfway through, until the peaches are caramelised. Leave to cool slightly, then transfer the peaches to a plate and pour the sticky juices from the tray into a bowl.
2. Put the soft cheese, ricotta and double cream in a mixing bowl. Sift in the icing sugar and add half the lime zest. Beat everything together using an electric whisk until aerated and it holds its shape.
3. Layer up the cream cheese mixture, broken biscuits, roasted peaches and raspberries on a large serving plate or platter. Drizzle with the peach juices and finish with the remaining lime zest.