

# Strawberry Cheesecake



**Serves 8**

**Prep 25 mins + 2h chilling**

**No cook**

**Easy**

## Ingredients

125g digestive biscuits  
25g Demerara sugar  
50g butter, melted  
340g cottage cheese  
50g caster sugar  
grated rind & juice of 1 lemon  
2 eggs, separated  
284ml single cream  
15g gelatine

## To finish

125g strawberries  
114ml double cream, whipped

1. Break the biscuits into pieces and place in the blender. Blend on maximum speed for 20 seconds. Combine the crumbs, Demerara sugar and butter. Spread the mixture over a base of 20cm loose-bottomed cake tin and chill until firm.
2. Place the cheese in the blender with the caster sugar, lemon rind and juice, egg yolks and cream. Soak the gelatine in 3 tbsp of cold water, then heat gently until dissolved. Pour into the blender and blend on maximum speed for 30 seconds. Turn into a bowl.
3. Whisk the egg whites on highest speed until stiff, then fold into the cheese mixture. Spoon over the biscuit base and chill until set.
4. Transfer to a serving dish, arrange the strawberries on top and pipe the cream around the edge.