

# Gill's Gourmet Gallery

## White chocolate cheesecake with summer fruit

### Ingredients:

#### For the base:

200g ginger nut biscuits, 75g unsalted butter.

#### For the topping:

200g white chocolate, 300g cream cheese, 300g fresh double cream, 1 tablespoon vanilla essence, 1 teaspoon lemon juice, grated chocolate & raspberries to decorate.

### Method:

#### For the base:

Crush the ginger nuts in a plastic bag. Chunky pieces are good. Melt the butter slowly in a pan. Stir in the crushed ginger nuts until they are covered in butter. Spoon into a greased, loose bottomed cake tin. 20cm/8". (This helps when lifting out the cheesecake once set). Press the biscuits down firmly to form the base. Place in the refrigerator to cool.

#### For the filling:

Place the broken white chocolate in a small steel bowl on top of a pan of warm water. Make sure the bowl does not touch the water in the pan. Place the pan on the hob and heat slowly. The chocolate will begin to melt. Stir with a spatula until there are tiny chunks of chocolate left. Remove from the heat and set aside to cool to room temperature, giving the chocolate a final stir. Beat the cream cheese with a wooden spoon in a mixing bowl. Slowly add the melted chocolate and stir. Whisk the cream until it appears to be a thick sauce. Stir into the cream cheese and chocolate mixture. Add the lemon juice and vanilla essence to flavour. Pour on to the cold cheesecake base and spread evenly. Sprinkle with grated chocolate. Cover with cling film. Return to the refrigerator for 6 hours to set before serving. Delicious with summer fruits!

