

Sand Hutton Mint Berry Cheesecake vanilla ice cream

Serves 4

200g crushed digestive biscuits
75g melted butter

125g cream cheese
125g sour cream
100g caster sugar
125ml semi whipped whipping cream
3 gelatine leaves
70g strawberries
50g raspberries
30g blueberries
100g Sand Hutton fresh mint

8 strawberries
20 raspberries
20 blueberries
4 strings of redcurrants

Method

Mix the crushed digestive biscuits and the melted butter together, divide between 4 metal rings that have been previously lined with grease proof paper, pressing the biscuit base firmly using the end of a rolling pin, reserve in the fridge for at least 1hr.

Note: this preparation can be made the day before to ease the making of the cheesecake.

Soak 2 gelatine leaves in cold water until soft.

Cut the strawberries to roughly the same size as the other berries then place all the berries into a sauce pan and gently cook over low heat for approximately 5 minutes until soft. When cooked drain the berry juice and place to one side. Replace the cooked berries into the pan, squeeze the gelatine leaves to remove excess water and add to the berries making sure all the gelatine melts into the hot berries, add the finely chopped sand Hutton mint and leave to one side

Using an electric mixer beat the cream cheese; sour cream and 70g of sugar together until smooth with no lumps then add the still warm berries and mix. Add the semi whipped cream gently into the mix and divide between the 4 rings.

Place the cheesecakes into the fridge to set (approximately 2hr)

To finish the cheesecakes soak the last leaf of gelatine in cold water, place the berry juice in a sauce pan and add the soft squeezed gelatine leaf, gently heat until gelatine as melted. When the cheesecakes have set, spoon the juice over the tops of the cheesecakes returning to the fridge to set the glaze.

To serve:

Place the cheesecake into the middle of the plate garnishing with the fresh berries and finish with the vanilla ice cream.

Enjoy!!!