

Cheesecake

Ingredients

Equipment

Food processor
Saucepan
Wooden spoon
Flan tin
Mixing bowl
Hand-held electric whisk
Grater
Juicer
Weighing scales
Tablespoon
Measuring Jug

150g digestive biscuits
70g butter
2 tbsp golden syrup
250g full fat cream cheese
250g tub mascarpone cheese
150g virtually fat-free fromage frais
50g caster sugar
1 small orange
1 small lime
150ml double cream

You will also need:

20cm flan tin
Box to take it home in

Method

1. Make biscuit crumbs using food processor. Melt butter and syrup in a saucepan and add biscuit crumbs. Press into bottom of flan dish. Zest and juice orange. Zest lime.

2. In a large mixing bowl, mix together cream cheese and mascarpone cheese until soft and combined.

3. In another large glass mixing bowl, whisk cream until thick and then add fromage frais, until combined.

4. Mix the cream cheese mixture with the fromage frais mixture, adding orange zest and juice, lime zest and sugar. Mix well.

5. Pour cream mixture over biscuit base and put into fridge to set.