

Strawberry Cheesecake

In this delicious Strawberry Cheesecake recipe, a delectable cookie crumble crust meets a velvety blend of light cream cheese and whipped cream. Crowned with a vibrant strawberry coulis, this dessert promises a balanced, classic treat.

Cookie crumble

200g Biscoff cookies
100g unsalted butter
150g frozen strawberries

METHOD. Crush the Biscoff cookies until fine. Mix the crushed cookies with the melted butter until well combined. Press the mixture into the base of a baking tin to create the crust. Add strawberries on top of the crumble (optional). Refrigerate while preparing the cheesecake.

Cheesecake

20g lemon purée
15g gelatine
400g light cream cheese
300ml heavy cream

METHOD. Soak the gelatine in cold water. In a mixing bowl, beat the cream cheese until smooth. In a separate bowl, whip the heavy cream until stiff peaks form. Melt the lemon purée and add the gelatine to dissolve. Add the lemon mixture to the cream cheese and mix until smooth. Fold in the whipped cream until well combined. Pour the cheesecake over the cookie crumble into the baking tin. Refrigerate for at least 4 hours or until set.

Strawberry coulis

450g frozen strawberries
150g granulated sugar
4g gelatine

METHOD. Soak the gelatine in cold water. In a saucepan, combine 250g frozen strawberries and sugar over medium heat. Cook until the strawberries are soft and the sugar has dissolved. Add the gelatine to the strawberry coulis, stirring well. Blend the coulis until smooth. Allow to cool and pour on top of the cheesecake. Refrigerate overnight. Decorate with frozen strawberries.

Notes
