

Auntie Joy's

Fluffy Strawberry and White Chocolate CheeseCake (gf)

Ingredients

Base

- 260g gf shortbread biscuits
- 150g unsalted butter (melted)

Filling

- 600g full fat cream cheese
- 150g icing sugar (shifted)
- 1 tsp vanilla extract
- 300ml double cream
- 300g white chocolate (melted)
- 300g fresh strawberries (chopped)

Decoration

- 150g double cream
- 2 tbsp icing sugar



Recipe by Joy Rollston

Method

Base

1. In a food processor, blitz the gf shortbread biscuits and add the melted butter. Mix well.
2. Pour the crumbed shortbread mix into 24 cm deep springform tin, press mixture down firmly until level.
3. Place in the fridge until the filling is ready.

Filling

1. Melt the white chocolate in a bowl over simmering water or place in the microwave until fully melted.
2. Leave the chocolate to cool while making the rest of the filling.
3. In a mixer, using the whisk attachment, whisk together the cream cheese, icing sugar and vanilla together until smooth. (waves not peaks)
4. Pour in the cooled white chocolate, and whisk briefly to combine.
5. Fold through the chopped fresh strawberries into the cream mixture.
6. Spread the mix over the cooled shortbread base. Smooth over and chill in the fridge for at least 5-6 hours, or preferably overnight to be confident that it is set.
7. Before serving run a sharp knife gently around the inside of the springform tin to ensure a nice clean circle shape.

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