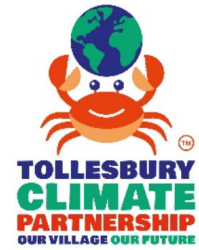


NO-BAKE STRAWBERRY CHEESECAKE



Ingredients:

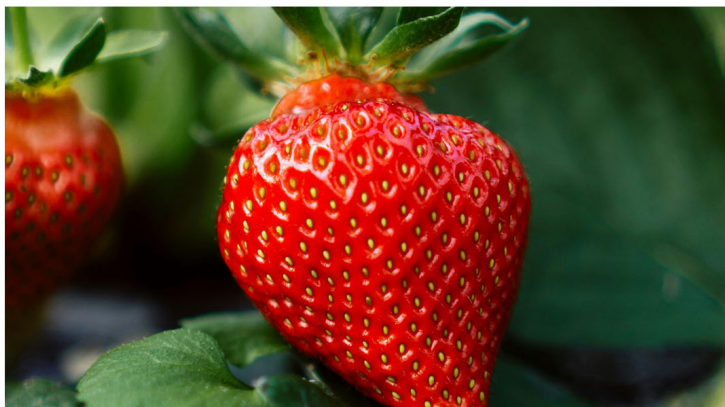
- 2 tsp sunflower oil
- 200g/7oz digestive biscuits
- 100g/3½oz unsalted butter
- ½ tsp ground cinnamon
- 100g/3½oz white chocolate, roughly chopped
- 400g/14oz strawberries, trimmed, plus extra to decorate
- 300g/10½oz full-fat cream cheese
- 1 tsp vanilla extract
- ½ unwaxed lemon, finely grated zest only
- 1 tbsp runny honey or maple syrup
- 200ml/7fl oz double cream

All the above ingredients are available from our local stores, and strawberries are on Paul and Emma Culley's Veg Van

Method

Brush the inside of a 20cm/8in springform tin with the sunflower oil, and line the base with a disc of baking parchment.

Put the digestive biscuits into a sealable freezer bag. Push all the air out and



seal the bag. Crush the biscuits with a rolling pin, until they are reduced to sand-like crumbs. Melt the butter in a large saucepan. Stir in the biscuit crumbs and cinnamon. Press the crumbs into the bottom of the tin. Chill in the refrigerator for 30 minutes.

Chop 150g/5oz of the strawberries in half from top to bottom and arrange around the edge of the prepared tin, cut side-up. Chop the remaining berries into small pieces.

Melt the chocolate in a heatproof bowl, either over a pan of simmering water, making sure the bowl doesn't touch the water, or in a microwave.

Beat together the cream cheese, vanilla, lemon zest and honey in a mixing bowl. Stir in the chopped strawberries.

In another bowl, whisk the double cream until it holds a floppy peak.