

XL Strawberry & White Chocolate Cheesecake

An extra large 16 portion cheesecake, with gingersnap crumb & Katy Rodgers crowdie cheese with an optional strawberry sorbet!



For the Cheesecake:

- 15-20 Ginger Snaps (shop bought or homemade)
- 75g Unsalted Butter
- 400g Good Quality White Chocolate
- 650g Katy Rodgers Crowdie Cream Cheese (bought directly from her farm shop in Fintry, Stirling) (Can use other soft cheese such as Philadelphia)
- 3 drops Vanilla Extract
- 6-10 Scottish Strawberries (depending on size) (You can substitute out the strawberries for any other berry, using the same quantity)

For the Sorbet:

- 375ml Water
- 125g Caster Sugar
- 3g Whole Black Peppercorns
- 500ml Strawberry Puree (or swap out for another flavor)
- 3/4tsp Liquid Glucose

Cheesecake:

Base:

- 1- Place the ginger snaps in a food bag and with a rolling pin bash them until they resemble a crumble.
- 2- Melt your butter and mix the melted butter with your now crumbled ginger snaps.
- 3- Line your cheesecake mold with clingfilm or greaseproof paper and add your mix. (If you don't have a mold you can use a glass or cup and can be eaten straight from the cup!!)
- 4- Ensure mix is spread out to all the edges and no gaps are left. Make sure to flatten the mix down and place in the fridge to set.

Cheesecake Mix:

- 1- Remove the green stems from the strawberries and wash. Slice length ways and leave to the side to use later
- 2- Bring to the boil 120ml of double cream, pour over the white chocolate, mix with a spatula and sit to one side
- 3- Add the remaining cream and the vanilla extract to a bowl and semi whip either by hand or with a table-top mixer. Leave in the fridge until ready to use.
- 4- Soften your crowdie soft cheese in a bowl and add your melted and cooled chocolate mix.
- 5- Mix until smooth, fold in a few of your strawberry slices along with your semi whipped cream.
- 6- Gently spoon your mix on top of your set ginger snap base. Level out with a warm spoon or small pallet knife.
- 7- When the top is level, place the remaining sliced strawberries on top as a garnish.
- 8- Set in the fridge. There is no gelatin in this so it may take a little longer to set.

Sorbet:

Ice Cream Machine Method:

- 1- Switch machine to coldest setting
- 2- Bring to the boil your water, glucose, sugar & peppercorns
- 3- Turn down to a simmer and allow your sugar to dissolve and glucose to melt.
- 4- When this is done, take off the heat and add your puree. Allow to cool.
- 5- When the mix reaches room temperature, add to your ice cream machine and churn for around 50-60 minutes (it will begin to resemble an ice cream).
- 6- Place in a suitable container and freeze until you need it.

Non-Ice Cream Machine Method:

- 1- Place a metal or plastic bowl into the freezer.
- 2- Bring to the boil your water, glucose, sugar & peppercorns
- 3- Turn down to a simmer and allow your sugar to dissolve and glucose to melt
- 4- When this is done, take off the heat and add your puree. Allow to cool.
- 5- When the mix reaches room temperature, pour into your bowl from the freezer. Give it a vigorous whisk and return to the freezer
- 6- Repeat the above step as much as needed until your Sorbet takes shape!