

Strawberry Cheesecake

INGREDIENTS

250 g all-purpose wheat flour
A pinch of sea salt
50 g icing sugar
120 g cold butter
100 g VIVANI White Chocolate with Strawberry and Yoghurt
50 g butter
4 eggs
100 g raw cane sugar
750 g low-fat curd cheese
The grated rind of one lemon
2 tbsp lemon juice
1 sachet vanilla custard powder
Some extra butter
Breadcrumbs

METHOD

Preheat the oven to **180°C (fan oven 160°C)**

Mix the wheat flour, salt, icing sugar and cold butter quickly into a smooth dough. Roll the mixture out over the bottom and sides of a greased springform tin scattered with breadcrumbs, and press it down firmly and evenly.

Chop the chocolate and heat with the 50 g butter in a water bath.

Separate the eggs. Beat the egg whites with 2 tablespoons of cane sugar until stiff.

Mix together the curd cheese, lemon rind and juice, custard powder, the rest of the cane sugar and the egg yolks. Add in the chocolate butter and stir until you have smooth, even mixture.

Lastly, fold in the egg whites with a whisk and spread the mixture evenly over the base of the tin.

Bake for 65 minutes, and then leave in the oven with the door open for a further 15 minutes.

This recipe works well if you make it a day in advance!