



## Very Berry Cheesecake

I use a variety of berries for this Berry Cheesecake, but you could use the same portion of your favourite fruit or mix them up. The choice is yours. It's so delicious it's hard not to eat it all in one go. Berry Cheesecake is simple to prepare, fluffy, light and full of berry flavour. The Berry Cheesecake recipe is a no bake variety and easy to prepare.

I use a few gelatine sheets to give the cheesecake a mousse-like texture. It also ensures that the juices from the blended berries don't make the mixture soggy. It enables you to have plenty of juicy flavour, eye-catching colour and a cheesecake that holds its shape well.

### Ingredients:

250g digestive biscuits, crumbled

100g unsalted butter, melted

5 gelatine sheets or 1 x 12g pack of gelatine powder

200g berries such as blueberries, raspberries, strawberries, logan berries (frozen or fresh)

200g double or whipping cream

400g cream cheese or Mascarpone

Extra berries to decorate (optional)

### Method (serves 4-6):

Line a 20cm loose-bottomed cake tin with baking parchment or coat with butter.

Break the biscuits inside a freezer bag and roll and bang them with a rolling pin or steak hammer until they have broken up into tiny pieces. Combine the biscuit crumbs with the butter and pour into the cake tin. Press the biscuit mix down firmly and place in the fridge to chill and harden.

To melt the gelatine sheets, break them up into small pieces then place in a heatproof jug or small bowl and make sure they are only just covered with water. Place the jug or bowl into another bowl of water and heat until the gelatine sheets have melted thoroughly. This will take approximately 5 minutes with very hot water. If you are using gelatine powder, simply sprinkle the powder into hot water, stirring continuously with a fork until it has melted.

Blend the fruits and strain to remove seeds. Combine the fruits (and juice) with the cream cheese in a bowl. When the gelatine has cooled slightly, add to the cream cheese mixture.

Using a balloon whisk, whip the whipping or double cream until it forms soft peaks then fold the cream cheese mixture into the whipped cream mixture. Spoon on top of the chilled biscuit base and refrigerate for a minimum of 2 hours until the cheesecake has set.

To decorate, scatter some fresh berries over the top of the cheesecake and try not to eat it all at once.

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