

Summer fruit cheesecake






Ingredients

200g  digestive biscuit



100  butter

2  tablespoons  caster sugar

250g  Mascarpone Cheese









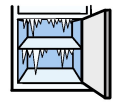
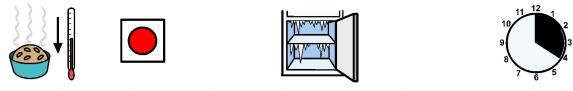
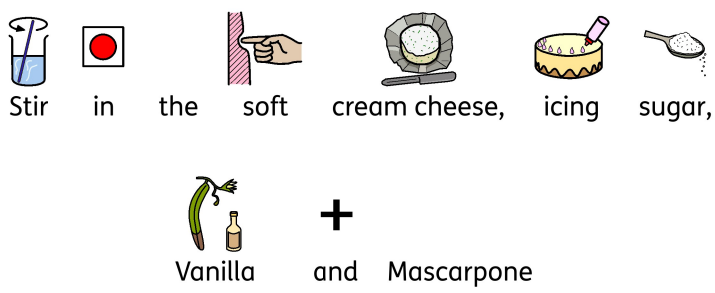
600g   full fat  cheese






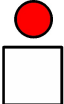








70g  icing  sugar

2  Tablespoons of  Lemon juice

250g  mixed  summer fruits

2  Tablespoons of  Vanilla essence

<p>1 1</p>	 weigh	 Weigh ingredients
<p>2 2</p>	 Food processor	 Put the digestive biscuits in the food processor + and pulse
<p>3 3</p>	 melt	 sir in the melted butter and sugar
<p>4 4</p>	 tin	 Press the base into the tin
<p>5 5</p>	 Freezer	 leave to chill in the freezer for 20 minutes
<p>6 6</p>	<p>whip</p>	 Stir in the soft cream cheese, icing sugar, + Vanilla and Mascarpone

<p>7 7</p>	 Spoon	   the ingredients on top of the biscut base
<p>8 8</p>	 Chill	  Over night
<p>9 9</p>	 Add	  Summer Fruits on top
<p>10 10</p>	 Dust	   with icing sugar