



EDWARD HAYDEN'S RASPBERRY AND YOGURT CHEESECAKE



By Irish Yogurts Clonakilty

Raspberry and Yogurt Cheesecake

By Irish Yogurts Clonakilty

Method

- Line the base of a 9inch spring form tin with baking parchment.
- Crush the biscuits into fine crumbs and mix in the melted butter.
- Press the biscuits into the base of the tin in an even layer and allow to chill.
- Place 3-4 dessertspoons of water in a bowl with the jelly and melt slowly in the microwave until the jelly has melted.
- Place the cream cheese into a large food mixer with the icing sugar and beat well. Add in the yogurt and pouring cream and beat well until semi whipped but still quite loose in consistency.
- Next add in raspberry puree and mix well until combined.
- Finally mix in the melted jelly and continue to whip for another 20 seconds or thereabout.
- The mixture should still just be in the semi whipped state at this time.
- Pour the mixture in on top of the biscuit base
- Transfer to the fridge and allow to set properly, preferably overnight.
- Transfer the cheesecake to a large serving platter, spread with the two tablespoons of natural yogurt and drizzle the raspberry jam (Slightly melted) over the top of the cheesecake and scatter with some fresh fruit

Ingredients

Biscuit Base

- 14oz/400g digestive biscuits
- 5oz/150g melted butter

Berry topping



- 8oz/225g cream cheese
- 2oz/50g icing sugar
- 12floz/300ml [Irish Yogurts Clonakilty Low Fat Greek Style Natural Live Yogurt](#)
- 12floz/300ml pouring cream (softly whipped)
- 6floz/175g raspberry puree (Made by pureeing 175g raspberries with 1-tablespoon water)
- 1 packet raspberry jelly (135g pack)

Topping

- 2 tablespoons [Irish Yogurts Clonakilty Low Fat Greek Style Natural Live Yogurt](#)
- 2 teaspoons raspberry jam-melted
- Fresh berries

Error: Contact form not found.