



CLONAKILTY

SUMMER BERRY CHEESECAKE





Summer Berry Cheesecake

Recipe by Chef Edward Hayden

Ingredients

- **Biscuit Base**
- 14oz/400g digestive biscuits
- 5oz/150g melted butter
- **Berry Topping**
- 8oz/225g cream cheese
- 2oz/50g icing sugar
- 12floz/350ml Irish Yogurts Clonakilty Kefir with Summer Berries or Strawberry
- 12floz/350ml pouring cream (softly whipped)
- 6floz/175g raspberry/summer berry puree*
- 1 packet raspberry jelly (135g pack)
- **Topping**
- 2 tablespoons Irish Yogurts Clonakilty Kefir Natural
- 2 teaspoons raspberry jam-melted
- Fresh berries
- Chocolate Shavings/Mini Eggs

Directions

- Begin by making the summer berry puree. Place 175g summer berries (Fresh or frozen) into a saucepan with 1 tablespoon sugar and 2 tablespoons water. Bring to the boil and then puree with an immersion stick blender. Allow to cool down
- Place the side of a 9inch spring form tin on a large cake stand
- 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 Irish Yogurt Clonakilty Gut Health Kefir with Summer Berries/Strawberry and pouring cream and beat well until semi whipped but still quite loose in consistency
- Next add in berry 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
- When set, remove the ring, 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 and chocolate shavings/mini eggs