WHITE CHOCOLATE & RASPBERRY CHEESECAKE

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White Chocolate & Raspberry Cheesecake

Recipe by Chef Edward Hayden

Ingredients

- **Biscuit Base**
- 14oz/400g digestive biscuits
- 5oz/150g melted butter
- **White Chocolate & Raspberry Chocolate**
- 14oz/400g Philadelphia cream cheese
- 2oz/50g icing sugar
- 10oz/300ml pouring cream-lightly whipped
- 7oz/200g Irish Yogurts Clonakilty Low Fat Greek Style Natural Live Yogurt
- 10oz/300g white chocolate
- 5oz/150g fresh raspberries
- **To serve**
- 2 tablespoons Irish Yogurts Clonakilty Low Fat Greek style Natural Live Yogurt
- 1 tablespoon raspberry jam
- Fresh raspberries
- Grated/melted chocolate

Directions

- Remove the bottom from a 9 inch spring form tin and sit the ring (make sure it's closed!) directly unto the serving platter on which you intend to serve the cheesecake
- Break the biscuits into fine crumbs and mix in the melted butter. Press the biscuit mixture into the base of the tin in an even layer and allow to chill
- Place the white chocolate into a medium sized bowl, set over a saucepan of simmering water
- Meanwhile place the cream cheese and icing sugar into a large food mixer and beat well. Once the chocolate has melted add this to the cream cheese & icing sugar mixture and gently (but quickly) beat this in
- In quick succession add in the cream (reminder that it was to be gently whipped in advance) and the yogurt and beat well until the entire mixture has combined. Remove from the mixer and then gently fold in the raspberries (If using).
- Pour the mixture in on top of the biscuit base and spread over the entire base. Transfer to the fridge and allow to set properly, preferably overnight
- When ready to serve spread the top of the cheesecake with some yogurt and then drizzle some jam on top. Decorate as desired with your choice of some fresh berries, grated/melted chocolate and some fresh mint and edible flowers