



Strawberry & Cracked Peppercorn Mature Cheddar Cheesecake

8 – 10 PORTIONS

BASE 90g digestive biscuits
 45g butter

METHOD Crush the biscuits into fine crumbs and melt the butter. Add biscuit mix and blend well. Place into a 8” hoop or loose leaf container and press down well to form a thin flat base. Refrigerate to harden.

FILLING 60g butter
 115g castor sugar
 200g Isle of Man Cracked Peppercorn Mature Cheddar
 2 egg yolks
 2 egg whites
 3 sheets of gelatine
 180 ml (cc) double cream

METHOD

1. Dissolve the gelatine in some cold water, just enough to cover and place in a bain-marie.
2. Place Cracked Peppercorn Mature Cheddar cheese in a water bath or bain-marie. Add 40 ml/cc of double cream to assist with melting.
3. Put both the gelatine and the peppercorn bain-marie on to a high heat.
4. Separate the egg yolks from the whites.
5. Mix together the butter and the sugar until light and fluffy, then add the egg yolk and mix well. Set aside until required.
6. Whip the remaining double cream to a semi-thick consistency and set aside.
7. Whist the egg white to full peak.
8. Add the warm gelatine liquid to the butter/sugar mix and amalgamate well. Then add the melted black peppercorn cheese mix followed by the whipped cream. Finally fold in the whipped egg white to lighten the mixture.
9. Proceed to pour mixture onto the set biscuit base and level off. Refrigerate to set. Minimum 1 hour.

TOPPING

½ pint water
2½ sheets of gelatine }
60g sugar
1 punnet of strawberries
Red colouring/flavouring

you can use a fast setting flan gel for this purpose if you wish

METHOD

Slice strawberries thinly and neatly and position as required on top of the set cheesecake.

JELLY

Dissolve the gelatine and the sugar into the cold water and wait for it to go soft. Then bring the ingredients to the boil, colour and flavour as necessary, leave to cool, but **do not** leave to long otherwise it will set.

When jelly is cool, pour some over the arranged strawberries just to set them in place, then refrigerate till set. If required more jelly can be added after this to cover the strawberries. Leave to completely set for 2 hours.