

## Soft Honey, Whisky and White Chocolate Cheesecake



Serves: 8 - 10

**Preparation:** 30 minutes plus cooling and overnight chilling

**Plus:** When beating the cheesecake topping the mixture will thicken the longer you beat it. To unmould the cheesecake, use a cook's blowtorch or hairdryer, or just run a knife around the edges.

### Ingredients

- 200g chocolate chunk cookies

- 200g digestives
- 75g butter
- 75g white chocolate, broken into pieces
- 800ml double cream
- 475g cream cheese
- 3 vanilla pods
- 2 tbsp whisky
- 1 1/2 tbsp clear honey
- 100g caster sugar, plus extra for coating
- 275g raspberries
- 1 egg white
- Blueberries, cherries and bay leaves
- Broken white chocolate curls, to decorate

## Method

Lightly oil a 21 x 9cm loose-bottomed cake tin. Place the biscuits in a food processor or plastic bag and blitz or crush to a crumb. Meanwhile, melt the butter in a pan. Stir in the biscuits until well coated. Turn into the prepared tin and spread out evenly pressing down well. Chill for 35 minutes.

Melt the chocolate and 75ml of the cream together in a small pan, stirring until smooth. Place the cream cheese in a large bowl and lightly beat until smooth. Scrape seeds out of vanilla pods and add to bowl. Add the chocolate mixture, remaining cream, whisky, honey and sugar and beat until well combined and thickened.

Carefully fold in raspberries and spoon into a prepared tin, pressing down well and level surface. Cover and chill for 6 hours or overnight.

Lightly whisk the egg white and brush fruits and bay leaves until evenly coated and then toss in caster sugar. Place on a parchment paper-lined baking sheet and allow to dry.

Carefully unmould cheesecake and place on a serving plate. Chill until ready to serve. Serve topped with sugared fruit, bay leaves and broken chocolate curls.

Recipe and Food Styling by Liz Martin | Photography: Michael Dannenberg Photography

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