

Becky Makes...

## WHITE CHOCOLATE CHEESECAKE

BONUS  
RECIPE

150g Plain Digestive Biscuits  
75g Unsalted Butter, melted  
400g White Chocolate  
300ml Double Cream  
250g Full Fat Soft Cheese  
250g Mascarpone

Serves about 10 – halve all ingredient quantities for a smaller version

Make and chill in a 20cm diameter spring-form tin, the base of which has been lined with greaseproof paper

1. Crush the biscuits to crumb-like texture in a food processor then add the melted butter and blend to an even mix

**Note:** if you don't have a food processor, (put the biscuits in a poly bag and beat with a rolling pin, then transfer to a mixing bowl and stir in the butter until well mixed)

2. Pour the biscuit crumb mixture into the tin and tamp gently down to make an even layer.

3. Cover and cool in the fridge for a few hours (or overnight)

4. Quarter fill a medium saucepan with water and bring to the boil on the hob. Remove from the heat

5. Break up the chocolate and put the pieces into a heatproof bowl that will sit above the water. Put the bowl onto the saucepan so that the heat of the water gently melts the chocolate

6. In a large mixing bowl, beat the cream, cheese and mascarpone together, then stir in the melted chocolate and stir until evenly mixed

7. Gently spoon the mixture onto the chilled biscuit base in the spring-form tin and spread evenly

8. Chill in the fridge for a minimum of 3 hours

9. Unclip the tin and gently ease it off the cheesecake, then serve with fresh fruit – raspberries are particularly good!

(There is no demonstration video for Bonus Recipes)