



Burley Model Allotments

No Bake Blackcurrant Swirl Cheesecake

Here is a Cheesecake recipe without the cooking a no-bake version. You can use digestive biscuits which I think work well with the slightly tangy blackcurrants (although you can add a few amaretto biscuits if you prefer). Use preserving or jam sugar with added pectin to create a thick blackcurrant sauce. Any leftover blackcurrant sauce is perfect for topping ice-cream! You can make this recipe from frozen blackcurrants if yours are already in the freezer. Just cook straight from frozen.

For the biscuit base:

- 90g butter, melted
- 350g digestive biscuits

For the filling:

- 350ml double cream
- 150g caster sugar
- 650g cream cheese (for richness use half mascarpone, half cream cheese)
- zest of a lemon
- a drop of vanilla extract

For the blackcurrant swirl:

- 200g blackcurrants
- 75g preserving or jam sugar
- 2 tablespoons of water

Method

1. Crush up the biscuits using a food processor or by hand (place in a plastic bag and bash with a rolling pin) until the consistency of breadcrumbs.
2. Mix together the biscuit crumbs and melted butter, combining well and place a layer in the bottom of a 20cm spring-form cake tin, lined with cooking parchment or greaseproof paper. Smooth well and place in the freezer.
3. Remove any stalks from the blackcurrants and rinse.
4. Place the blackcurrants, sugar and water in a saucepan on a medium heat. Allow to boil for ten minutes then strain into a cold jug and place in the fridge to further cool.
5. Whisk the cream and sugar together in a bowl until thick. Stop as soon as it starts to thicken.
6. Add the cream cheese, the grated lemon zest and the vanilla and mix well.
7. Tip the mixture into the crumb-lined cake tin.
8. Drizzle the blackcurrant sauce over the top of the cheesecake mix and, using a clean skewer, swirl the cheesecake/blackcurrant mix randomly to create a marbled effect.
9. Cover with film and put in the fridge for at least 4 hours (or back in the freezer for 2).
10. Run a palette knife around the sides of the cheesecake then release it from the tin. Slide onto a serving plate.