Strawberry Cheesecake with Strawberry Flavour Pearls

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Simply delicious and guaranteed to please most! Our cheesecake is set with gelatine and we've folded through some crushed up Freeze Dried Strawberries. Yum! It's an ideal dessert when you have to feed a hoard.

Simply make a larger amount and press it into a tray rather than a traditional cake tin…just make sure it fits in your fridge Feel free to substitute the gelatine for agar agar if you prefer a vegetarian friendly dessert. (gluten free biscuits for the base too if gluten isn't your friend)

What you'll need…

- 250 g packet plain sweet biscuits
- 150 g butter – melt
- 1 tbs brown sugar
- 1/2 tsp cinnamon
- 300 ml Cream – whipped
- 500 g Cream Cheese

- 2/3 c sugar
- 3tsp Powdered Gelatine
- 1 1/2 tbs Boiling water
- 25 g Freeze Dried Strawberries – crushed (additional for garnish too)
- Strawberry Flavour Pearls
- Mint

Lets get started

Line a spring form tin with baking paper. Here is a clip to show you how

Next Using a food processor, blitz the biscuits to fine crumbs. If you don't have a food processor you could just pop them in a bag and bash them up with a meat mallet or rolling pin. Add in the brown sugar, cinnamon and melted butter and combine. It should resemble wet sand at this stage.

Tip the biscuit mix into the lined tin and using the base of a glass press the crumb evenly onto the base. Pop it in the fridge while you get the filling ready.

Next

Whip your cream to soft peaks and set aside.

In another bowl beat together the cream cheese and sugar until nice and smooth. In a small bowl combine the gelatine and hot water. Stir until it's dissolved. Add it into the the Cream Cheese mixture before it sets! If it has set, just warm it a little in the microwave or over a pot of hot water and add whilst mixing.

Fold through the whipped cream and then lastly your crushed **Freeze Dried Strawberries**. If you wish for a stronger flavour feel free to increase the amount of Strawberries added. *You could substitute with another freeze dried fruit, take a look at our others here

Now cover the cheese cake with glad wrap and pop it in the fridge for a few hours to set.

Ready to serve

Simply unclip the ring from the tin and using a spatula place your cheese cake onto a serving plate or chopping board. Fill a jug with hot, hot water and pop your knife in it. This will help you slice it nicely. Simply cut your desired portions (wipe the knife with a cloth between each slice) and pop them onto plates, add a little crushed Freeze Dried Strawberries, a little mint and some Strawberry Flavour Pearls.

**If you've just come across this recipe and want to take a peek at our other flavours, just click HERE There are plenty of others to choose from.

Ta dah…

Until next time

Enjoy…from the Peninsula Larder Team

> *"Life is short and unpredictable. Eat the dessert first!"*
>
> *Helen Keller*