



XMAS CHEESECAKE

30 min hands on – Fridge: 5 hours – Makes a 23cm cake

270g speculoos
2 tsp cinnamon
100g butter, melted
200ml cream
2 tbsp icing sugar
240g white chocolate
400g cream cheese, at room temp
1 vanilla bean
1 ½ tsp vanilla essence
350g jar pitted cherries, drained weight

Put 250g speculoos into a food processor and blitz into fine crumbs.

Add the cinnamon and the melted butter and whizz briefly to combine.

Line the bottom of a 23cm springform with baking paper. Put the breadcrumbs onto the base and press to form an even base. Refrigerate while preparing the topping.

Melt the white chocolate in a bain marie.

Whisk the cream and the icing sugar until stiff.

Put the cream cheese into a large mixing bowl. Slice open lengthwise the vanilla bean and scrape out the seeds. Add to the cream cheese with the vanilla essence and mix.

Add the melted chocolate to the cream cheese and mix until evenly combined.

Fold the whipped cream through the white chocolate mixture so you get a light, even mix.

Take the springform out of the fridge and top the speculoos base with the white chocolate cream, levelling out the top. Cover with cling film and refrigerate for at least 5 hours.

Once the cheesecake has set, remove from the springform and put onto a serving plate. Crush the remaining 20g of speculoos and sprinkle over the cheesecake. Decorate with a few pitted cherries and serve immediately with the remaining cherries on the side.