

Summer Berry Cheesecake

Ingredients

Base:

125g crushed biscuits
125g ground almonds
125g melted butter

Filling:

250g cream cheese
250g ricotta cheese
3 eggs
225g sugar
225g sour cream
1tbsp grated lemon rind
3tbsp lemon juice
1tbsp cornflour
1tbsp water
225g summer berries



Method

Mix the crushed biscuits, ground almonds and melted butter and press into the base of a greased 8 inch loose bottomed cake tin.

Mix together the lemon juice, grated lemon rind, water and fruit and bring to the boil. Add the corn flour to thicken and allow to cool.

Beat in the cream cheese, ricotta, sour cream, eggs and sugar and add mixture to the tin.

Bake at 140°C for 40 minutes.

Enjoy at your Big Chailey Picnic!

This tasty recipe is kindly provided by Nicholas Hall, Head Chef at Horsted Place.