Strawberry Cheesecake

Dessert

Recipe source:
Oakhouse Kitchen

Time to make: 1 hour + setting time

Servings: 10

Dietitian's Top Tips:
Depending on your dietary goals, you could adapt this recipe by using either full-fat or low-fat cream cheese, or single or double cream.

Ingredients:

Strawberry Jelly

570g Cold water

100g McDougalls vegetarian strawberry jelly crystals

15g Sosa Vegetal setting powder

Cheesecake Filling

360g Cream cheese

400g Cream

5g Vanilla bean paste

80g Icing sugar

Cheesecake Base

100g Shortbread biscuits

350g Custard – ready to serve

Instructions:

Strawberry Jelly
- Add all the ingredients together in a pan.
- Heat the pan on the stove while stirring and bring to the boil.
- Remove from heat and immediately pour into a dish.
- Once cool, cut the set jelly into 4 x 4 x 15mm pieces and set aside. Reserve any off cuts for the next step.
- Add the off-cuts of jelly to a blender and process until smooth.
- In a bowl, add the jelly bits and bind with the smooth jelly in a 60:40 ratio.

Cheesecake Filling
- Sift the icing sugar into a bowl and add the cream cheese and vanilla.
- Mix together until fully combined and smooth.
- Fold the cream into the mixture gently so not to whip and thicken the mix.
- To alter the consistency of the texture, more or less cream can be added accordingly.

Cheesecake Base
- Blend the biscuits in a blender to a fine texture.
- Add the custard and blend until smooth and homogeneous.
- To alter the texture of the cheesecake base use more or less custard to suit.

Finally, layer together as shown in picture.

Note: This recipe is not suitable for those on thickened fluids as it contains jelly.