



# JERSEY BLACK BUTTER CHEESECAKE

Serves 8 - 10

## INGREDIENTS:

- 300g Digestive Biscuits
- 120g unsalted Jersey butter
- 250g National Trust for Jersey Black Butter
- 1 teaspoon vanilla extract
- 3 tablespoons water
- Juice of ½ lemon
- 4 leaves/15g leaf gelatine
- 500ml Jersey double cream
- 300g full fat cream cheese



## METHOD:

Line the base and sides of a 20cm loose bottom cake tin with non-stick baking paper.

Blitz the Digestive biscuits in a food processor, or by hand, to give fine crumbs. Melt the butter, stir into the biscuit crumbs and mix thoroughly. Press the mixture evenly into the cake tin.

Cover the gelatine leaves with cold water and leave to soak until soft.

In a large bowl, whisk together the cream cheese, the vanilla extract and the Black Butter. In a separate bowl or jug, whisk the double cream to the soft peak stage.

Heat the 3 tablespoons of water and the lemon juice in a small pan to simmering

point. Squeeze out the excess water from the gelatine leaves, then drop them into the water and lemon. Stir until the gelatine is completely dissolved.

Pour the gelatine into the Black Butter mixture and stir in thoroughly. Fold in the whipped cream.

Pour the cheesecake mixture over the biscuit base, level the surface and place in the fridge to chill for several hours.

When set, remove the cheesecake from the tin, peel away the baking paper and place on a serving plate. Decorate with a fine grating of dark chocolate if you wish.



*Mike Stentiford called into the office as we were taste testing the Black Butter cheesecake. We couldn't resist taking this shot of Mike who gave it the thumbs up!*

