



No Bake Strawberry Citrus Cheesecake

NIBBLEDISH CONTRIBUTOR

Ingredients

For a 23cm tin (about 6-8 slices):

- 250g digestives
- 125g butter, softened
- 600g light soft cheese
- 300ml double cream
- 150g caster sugar
- Zest of 1 lemon
- Juice and zest of half an orange

- 6-8 strawberries, chopped

Use a springform tin for this, otherwise it will be impossible to take out!

Instructions

1. Put the biscuits in a sealable foodbag or inside a clean folded tea towel. Use a rolling pin to crush them to crumbs.
2. Dice the butter and rub into the crumbs - it should clump nicely together. Push this into the base of your tin, using the back of a spoon to level it out. Put in the fridge for at least an hour.
3. Meanwhile, stir the soft cheese, zest, juice and sugar until smooth.
4. Whisk the cream until it creates peaks, then fold half into the cheese mixture, then the other half.

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5. Spoon it over your bisuit base, using a knife to smooth down the top. Put it in the fridge for at least an hour.
 6. Mash up the chopped strawberries and spread over the top of your cheesecake. Leave in the fridge again for a while before taking out to serve.