

LYCHEE, RASPBERRY & PISTACHIO NO-BAKE CHEESECAKE

This cheesecake combines 3 of my favourite flavours, **Lychee, Raspberry and Pistachio**, which work wonderfully well together and whose refreshing flavours complement this light textured dessert perfectly.

Pistachios are blitzed with the biscuit base to give a subtle, buttery and nutty hint to the cheesecake which is just out of this world – I struggle not to eat it straight from the bowl before pressing it into my tin!

Canned or fresh lychees are pureed and mixed with the cheesecake filling along with some chopped fresh raspberries and lychee.

This recipe calls for **gelatine** to help set the mixture as the pureed lychees make the mixture quite thin. This might be confusing, given that you know I am a pescatarian, but I do in fact eat gelatine for a couple of reasons, but I won't bore you with my ethics – feel free to ask me! I am trying to develop this recipe using vege-gel, although my attempts so far have resulted in a cheesecake that never quite sets properly, as the amounts needed to substitute real gelatine are very different. Stay tuned for a veggie update!

Give this recipe a go and I can guarantee there won't be a buttery, biscuity, pistachio crumb left on your plate!

Ingredients List:

Base

140g Digestive biscuits or Graham Crackers

80g Unsalted, shelled pistachios

50g Unsalted butter, melted

1 Tbsp Golden syrup or similar

Filling

1 Can of lychees + extra for decorating

1Tbsp lemon juice

300g Cream cheese

200g Double cream

60g Icing sugar

10g Gelatine powder + 50g cold water

120g Fresh raspberries halved or quartered

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Method:

1. In a food processor, blitz together your digestives and pistachios to a fine crumb and, in a small bowl, mix together with melted butter and 1tbsp of golden syrup until the crumbs begin to stick together. You don't want the mixture to be too wet.
2. Grease a 20cm spring form pan and, using a rubber spatula, the back of a spoon, or your clean hands, press the crust mixture tightly and evenly into the base of the pan. Chill in the fridge whilst you prepare the filling.
3. Drain your lychees and weigh out 120g into a food processor. Blitz into a puree. Mix in 1 Tbsp of lemon

juice. The puree will be very thin.

4. Chop the remaining lychees into small chunks to add to your filling. I like to 'peel' the insides of mine by cutting out the small brown skins, although this can be quite time-consuming. The skins are completely edible so not necessary.
5. In a small bowl or cup, sprinkle 10g of powdered gelatine into 50g of cold water and leave to bloom
6. In a large bowl, use a hand held mixer to whisk together the cream cheese and icing sugar until light and creamy. Mix in the lychee puree.
7. In a smaller bowl, whisk 150g of the double cream until you have soft peaks.
8. Heat the remaining 50g of the cream in a small pan, or microwave in a bowl for 45 seconds in 15 second bursts, until just starting to simmer. Remove from the heat and stir in the bloomed gelatine until completely dissolved into the cream
9. Whisk the warmed cream and gelatine into the cream cheese mixture.
10. Fold 1/4 of the cream cheese mixture into the whipped cream to loosen, then gently fold all of the whipped cream back into the cream cheese mixture, until combined.
11. Fold in your chopped fruit gently
12. Pour the mixture into the pan, over the crust. Lightly shake and tap the pan on top of the counter to remove any large air bubbles.
13. Cover and chill overnight or for a minimum of 4 hours to set properly before serving or decorating
14. **Tip:** If you have a blow torch, lightly blow over the sides of the pan before removing the cake from the tin to help soften the edges and allow the cake to be removed smoothly. Otherwise, if you find your mixture has stuck to the pan, run a pallet knife or cake tester around the sides. Any rough edges can be smoothed with a wet pallet knife after the cheesecake has been removed

15. Decorate with fresh raspberries, lychees, blueberries or strawberries