

YUZU AND VANILLA CHEESECAKE WITH BALSAMIC STRAWBERRIES

Makes 8

For the cheesecake;

50g readymade gingerbread sliced
450g cream cheese
250g caster sugar
250g crème fraîche
475ml double cream
2 vanilla pods scraped
1 tsp yuzu juice
300g strawberries cut in half
50ml balsamic vinegar
4 basil leaves shredded

Place the sliced ginger bread on a tray and leave out to dry overnight. When dry put in a food processor and pulse until fine crumbs are formed then set aside.

Place all the other ingredients in to a bowl and whisk to a smooth cream. Place the cream mix into 2 inch rings smooth over the top with a palate knife and set in fridge for 2 hours then remove sprinkle the crumbs over the top and bottom then remove the ring place on the plate. Place the strawberries in a pan add the balsamic and gently warm for 1 minutes add a little sugar to taste then basil leaves remove from the heat and serve next to the cheesecake.