



Raspberry, Honey and White Chocolate Cheesecake

EASY • 6 HOURS

Refined sugar free, this creamy, dreamy raspberry, honey and white chocolate cheesecake is a prep-ahead entertaining winner!



SKILL LEVEL
Easy

PREP TIME
40 mins

COOKING TIME
15 mins

SERVINGS
8-10

Ingredients

Cheesecake

- 150g sugar-free digestive biscuits

Method

1. Grease the base and side of a 20cm springform pan and line base and side with baking paper.

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- 60g butter, melted
- 1 tbsp **Capilano Floral Manuka Honey**, plus 80ml (1/3 cup), extra and to drizzle
- 2 tbsp (40ml) cold water
- 2 ½ tsp gelatine powder
- 500g cream cheese, at room temperature, chopped
- 1 tsp vanilla bean paste
- 300ml thickened cream, plus extra, whipped, to serve
- 85g (3/4 cup) frozen raspberries, thawed, pureed, plus extra, to serve

Honey Macadamias

- 2 tbsp **Capilano Floral Manuka Honey**
- 2 tsp butter
- 80g (1/2 cup) macadamias
- 1 tsp chia seeds

White Chocolate 'Honeycomb'

- 100g white chocolate melts, melted (optional)

Used in this recipe



RASPBERRY, HONEY AND WHITE CHOCOLATE CHEESECAKE

Method

2. Break up the biscuits into a food processor and process until resembles fine crumbs. Add butter and honey. Process until combined. Transfer mixture to prepared pan and use the back of a spoon to press into the base. Place in the fridge for 20 minutes or until firm.

3. Place cold water in a small microwavesafe bowl and sprinkle with gelatine. Set aside for 2-3 minutes to soften. Microwave on High for 20 seconds or until hot. Use a fork to whisk until gelatine dissolves. Set aside to cool slightly (do not allow to set).

4. Use electric beaters to beat the cream cheese, vanilla and extra 80ml (1/3 cup) honey in a bowl until smooth. Add the cream and gelatine mixture. Beat until just combined. Spoon half the cream cheese mixture over the biscuit base. Drizzle over half the raspberry puree and use a skewer to create a swirl effect. Repeat with remaining cream cheese mixture and raspberry puree. Cover and place in the fridge for at least 6 hours or overnight until firm.

5. To make the honey macadamias, preheat oven to 170°C/150°C fan forced. Line a baking tray with baking paper. Combine the honey and butter in a small saucepan over low heat. Cook, stirring occasionally, until melted. Set aside to cool and thicken slightly. Add the nuts and stir to coat. Transfer to prepared tray and spread out in a single layer. Bake, stirring halfway through cooking, for 12 minutes or until golden brown. Immediately sprinkle with chia seeds. Set aside to cool and set.

6. To make the white chocolate 'honeycomb', place a 20cm-square piece of clean, unpoped bubble wrap, bubble side up, on a clean work surface. Spread with the melted chocolate to cover a square of about 12cm. Place in the fridge for 15 minutes or until set. Carefully peel the bubble wrap away from the chocolate and break 'honeycomb' into shards.

7. Transfer cheesecake to a serving platter. Top with extra cream and raspberries, honey macadamias and white chocolate 'honeycomb'. Drizzle over extra honey.

8. Tips: Find sugar-free digestives in the health food section at the supermarket. Cheesecake can be prepared up to 3 days ahead and stored in an airtight container in the fridge.

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