

# Blueberry & Basil Cheesecake

## Ingredients

For the Base:

- 200g digestive biscuits (or oat biscuits), crushed
- 75g unsalted butter, melted
- For the Filling:
- 300g cream cheese
- 200ml double cream
- 100g caster sugar
- 1 tsp vanilla extract
- 1 tbsp fresh basil, finely chopped
- Zest of 1 lemon
- 150g fresh blueberries

For the Topping:

- 100g fresh blueberries
- 1 tbsp honey or maple syrup
- 1 tbsp fresh lemon juice
- Extra basil leaves for garnish



## Directions

1. Mix the crushed biscuits with melted butter.
2. Press the mixture into the base of a lined 20cm springform tin.
3. Chill in the fridge for 30 minutes.
4. In a bowl, beat the cream cheese, sugar, vanilla, and lemon zest until smooth.
5. Whip the double cream separately until soft peaks form, then fold into the cream cheese mixture.
6. Stir in chopped basil and fold in the blueberries.
7. Pour the filling over the chilled base and smooth the top.
8. Refrigerate for at least 4 hours, or overnight for best results.
9. In a pan, heat blueberries, honey, and lemon juice over low heat until soft and syrupy. Let cool.
10. Spoon the blueberry topping over the cheesecake before serving.
11. Garnish with extra basil leaves.