No-Bake White Chocolate and Raspberry Cheesecake

Base:

- 175g Oreo biscuits
- 100g butter melted

Filling:

- 500g Mascarpone cheese
- 50g caster sugar
- 175ml double cream
- 125g punnet of raspberries
- 400g white chocolate
- 1 vanilla pod
- A 9" springform cake tin

To make the base, blitz the Oreos in a blender to make crumbs, then pulse in the butter until well combined. Alternatively, pop the biscuits into a clear bag and seal, then bash with a rolling pin until they are crumbs. Stir into the melted butter until combined.

Grease the base of your cake tin then press the biscuit crumbs evenly onto the bottom. Place in the fridge whilst you prepare the filling.

Break the chocolate into even pieces and place in a glass heat proof bowl above a pan of boiling water, making sure the bowl does not touch the water. Halve the vanilla pod and place it into the bowl with the chocolate. Let the chocolate melt.

Once melted, remove from the heat and remove the vanilla pod. Let the chocolate cool a little.

Whisk the double cream, sugar and mascarpone together until it is thick like whipping cream.

Now pour in the cooled chocolate and gently stir. Then add the raspberries and mix well, I squeezed a few in my hands first so that they split and coloured the mixture pink and streaky.

Once all combined, pour onto the base and even the top. Place into the fridge for a few hours, but if possible, I would do this the day before and let it stay in the fridge overnight.

Once cooled and hardened, carefully remove the cake tin. Get a palette knife and run it between the cake tin base and biscuit base, and it should then easily remove fully. Serve up!!