

Pink Peppercorn Cheesecake

150g	Oatcakes
100g	Runny honey
450g	Full fat cream cheese
500ml	Whipping cream (lightly whipped)
700g	Caster sugar
4tspn	Pink peppercorns finely crushed
4 leaves	Gelatine



Warm the honey in a pan and blitz the oatcakes in a food processor. Add the warm honey and mix well.

Place 1 dessertspoon of the mix into the bottom of each mould or ring placed on a silicone lined tray. Press down firmly and chill in the fridge.

Soak gelatine in a bowl of cold water. Warm 100ml of cream in a pan. When the gelatine is soft squeeze off excess water and add to oven to dissolve.

Cream together the cream cheese and sugar using an electric mixer. Add the cooled cream and gelatine and mix well.

Fold in the whipped cream and add the peppercorns.

Place into the moulds and set in fridge for 2-3 hours.