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His Royal Highness The Prince Charles,
Duke of Rothesay

Mey Selections Strawberry and Honey Cheesecake

Serves 6-8

Ingredients

- 200g Full-fat Cream Cheese
- 150ml Double Cream
- 150g Natural Yogurt
- 150ml Soured Cream
- 3 tbsp Mey Selections Blossom Honey
- 250g Fresh Halkirk Strawberries (hulled and chopped)
- Blossom honey and fresh strawberries, to decorate

For the biscuit base

- 300g Mey Selections Honey & Oat biscuits
- 40g butter
- 2 tbsp Mey Selections Blossom Honey

Method

1. To make the biscuit base, place the biscuits in a food processor and blitz into crumbs. Melt the butter with the honey in a small pan and pour over the biscuits. Mix until thoroughly combined.
2. Press the biscuits evenly into the base of a lightly oiled 20cm spring-clip cake tin. Put in the fridge to chill for about 30 minutes.
3. Place the cream cheese, cream, yogurt, soured cream and honey (you may need to heat the honey to create a runny consistency for ease of use) in a large mixing bowl and beat well until thoroughly combined. Fold in the chopped strawberries and spoon over the biscuit base.
4. Cover the tin with cling film and chill for at least 2 hours and preferably 6-8 hours until set.
5. To serve, remove the cheesecake carefully from the tin and cut into neat wedges. Drizzle honey across plates and decorate with fresh strawberries.

