

goodFOOD

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EXCLUSIVE RECIPE

Mini strawberry, cardamom & pistachio cheesecakes

MAKES 6 **PREP** 20 mins plus at least
2 hrs chilling **COOK** 30 mins **EASY V**

These single-serving puds are perfect for a dinner party or picnic. Cassie Best

50g butter
6 digestive biscuits, finely crushed
2 tbsp shelled pistachios, chopped

For the filling

250g tub mascarpone
25g icing sugar
1 tbsp honey
1 lemon, zested

4 cardamom pods, seeds removed
and crushed in a pestle and mortar

1 egg, plus 1 yolk

½ tsp vanilla extract

150ml double cream

For the topping

6 tsp honey

3 medium strawberries

1 Heat the oven to 150C/130C fan/gas 2 and line six muffin tin holes with paper cases. Melt the butter in a pan over a low heat, or in a bowl in 10-second bursts in the microwave, stir in the biscuit crumbs and 1 tbsp pistachios until well combined, then press into the bases of each paper case. Chill them while you make the filling.

2 Beat the mascarpone with the sugar, honey, lemon zest, cardamom, egg and vanilla. In another bowl, whisk the cream until it just holds its shape, then fold into the cheese mixture. Spoon evenly into the

paper cases, right up to the tops, then tap the tin on the work surface to remove any air and level out. Bake for 30 mins, then turn off the oven, leaving the cheesecakes inside, and leave to cool completely. Once cool, cover and chill for at least 2 hrs, or up to two days.

3 To decorate, top each cheesecake with 1 tsp honey, a strawberry half and a scattering of chopped pistachios. *Will keep chilled for three days.*

PER SERVING 535 kals • fat 46g • saturates 27g •
carbs 24g • sugars 18g • fibre 1g • protein 6g • salt 0.4g