

White Chocolate Cheesecake (Thermomix)

For the crust

30 gm butter

110 gm Granita biscuits

- melt butter at 70C/speed 1 for 1 minute, add biscuits, crush and mix speed 5/5 seconds. Press into prepared pan and refrigerate for 10 minutes.

Filling

75 gm white choc bits

250 gm cream cheese

110 gm caster sugar

1 egg

60 ml thin cream

Grate chocolate speed 8/5 seconds, add rest of ingredients and whizz speed 5/15 seconds. Pour over refrigerated crust and bake in 160C preheated oven for 35 minutes. Turn off oven and allow to cool, then refrigerate until firm.