



This irresistible cheesecake is the perfect indulgence for peanut butter fans

Ingredients:-

For the base

50g butter

175g pack peanut cookies

For the filling

5 gelatine leaves

500g tub ricotta

175g smooth peanut butter

175g golden syrup

150ml milk

To decorate

270ml pot double cream

2 tbsp soft brown sugar

1 bar peanut brittle, crushed

Method:-

(1) Oil and line a 20cm round loose- bottomed cake tin with cling film, making it as smooth as possible. Melt the butter in a pan. Crush the biscuits by bashing them in a bag with a rolling pin, then stir them into the butter until very well coated. Press the mixture firmly into the base of the tin and chill.

(2) Soak the gelatine in water while you make the filling. Tip the ricotta into a bowl, then beat in the peanut butter and syrup. Ricotta has a slightly grainy texture so blitz until smooth with a stick blender for a smoother texture if you prefer.

(3) Take the soaked gelatine from the water and squeeze dry. Put it into a pan with the milk and heat very gently until the gelatine dissolves. Beat into the peanut mixture, then tip onto the biscuit base. Chill until set.