

Mojito Cheesecake



Ingredients

150g thin almond biscuits
25g butter, melted
4 limes
100g light muscovado sugar
4 tbsp rum
Large handful of fresh mint leaves, plus extra to decorate
400g cottage cheese
250g tub mascarpone

Preparation

1. Crush almond biscuits into a fine crumb.
2. Stir in the melted butter until combined. Spoon the mixture into glasses, pressing down well. Chill while you make the filling.
3. Finely grate the zest and squeeze the juice from 3 limes. Heat the sugar and 5 tablespoons of water in a small saucepan, stirring until dissolved. Bring to the boil and simmer for 2 minutes without stirring. Remove from the heat and stir in the lime juice and zest, rum and mint and set aside to cool.
4. Press the cottage cheese through a sieve into a bowl, then beat the mascarpone.
5. Strain the lime and mint syrup through a sieve onto the cheese mixture and beat well until smooth and creamy. Spoon on to the biscuit base and chill for at least 1 hour.
6. Decorate each with thinly sliced lime rounds and with extra mint sprigs.



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