



# SKYE BLUE

## Kitchens

### SUMMER BERRY DELIGHT (Serves 6-8)

#### What you need:

##### Base:

8-10 Chocolate Chip cookies

Sherry or orange juice

##### Cheesecake:

250g cream cheese (note 1)

sugar

250g mascarpone (note 1)

2 tsp vanilla paste

¼ cup caster sugar

250g blueberries, fresh

Fresh mint

Small sundae bowls/glasses

##### Raspberry Coulis:

350g raspberries fresh or thawed

from frozen

2 TBS water

¼ cup caster



#### To Make:

Crush the chocolate chip cookies between each bowl/glass. Drizzle a little sherry or orange juice over cookie crumbs. Chill in the fridge while you make the coulis and cheesecake mix and are ready to assemble the dessert.

Make the raspberry coulis. Put all the ingredients into a saucepan and slowly bring to a light boil. Turn down the heat and simmer for 2-3 minutes. Remove from the heat and press the berries through a sieve, extracting all the juice and removing the pips. Place both the juice and the raspberry pulp in the fridge.

In a bowl beat together the cream cheese, vanilla and caster sugar. Add the mascarpone and fold through. Cover and place in the fridge.

#### To assemble:

Spoon the raspberry pulp onto the crushed biscuits, smooth very gently to the edge of the crumb. Next spoon the cream cheese mixture onto the raspberries. Divide the fresh blueberries between each bowl/glass. Drizzle each dessert with the raspberry coulis and decorate with a sprig of fresh mint.

#### Note:

1. To make dairy free substitute the cream cheese and mascarpone with coconut yoghurt and chilled whipped coconut cream.

**Tip:** You could replace the blueberries with pitted fresh cherries or raspberries.