

## **Herb Blinis with Peas and Pancetta, White Chocolate and Raspberry Cheesecake**

### **White Chocolate and Raspberry Cheesecake**

#### Ingredients

##### (Base)

- 200gm digestive biscuits
- 80gm butter + extra for greasing
- 1 tbsp. demerara sugar

##### (Topping)

- 200gm white chocolate
- 1 x 250gm tub of full fat mascarpone cheese
- 300ml pouring double cream
- 1 tsp. vanilla extract
- 500gm fresh raspberries
- 1 tbsp. icing sugar

#### Method

1. Butter the base and sides of a 20cm round spring-form tin and line the base with a disk of baking paper.
2. Make the base by crushing the biscuits into fine crumbs.
3. Heat the butter in a small pan until just melted. Add the biscuits crumbs and sugar and mix together, spoon into the base of the round tin, press down with a spoon until level. Chill in the fridge.
4. Break the chocolate into a bowl and sit it on top of a pan of simmering water (bain-marie). Stir until melted but not hot. Leave to cool a little.
5. Tip the mascarpone into another bowl, mix with a spatula and loosen it so that it is soft. Gradually stir in the cream and vanilla extract until it is smooth.
6. To make a coulis for the top of the cheesecake place half the raspberries into a small blender or food processor. Add the icing sugar and whizz until runny, pour through a sieve to remove the seeds.
7. Pour the melted chocolate into the mascarpone mixture and stir to combine (don't over mix)
8. Spoon half the white chocolate mixture onto the biscuit base. Using the handle of a teaspoon make a few holes in the chocolate mixture right down to the biscuit base.
9. Fill the holes with some coulis – leave the rest for the top of the cheesecake. Spoon the remaining white chocolate mix on top. Cover with cling film and chill in the fridge for 6 hours or overnight.
10. Arrange the remaining raspberries on top and drizzle over the rest of the coulis.

Note it freezes well without the raspberries and coulis on top.

## Herb Blinis with Peas and Pancetta

### Ingredients

- 175gm self-raising flour
- 1 tsp. baking powder
- 1 egg (beaten)
- 200-225 ml milk
- ½ tbsp. finely chopped mint
- ½ tbsp. finely chopped basil
- 1-2 tbsp. oil
- Salt and freshly ground black pepper

### (Topping)

- 10-12 rashers of pancetta or streaky bacon
- 200gm frozen petit pois (defrosted)
- 50gm feta cheese (crumbled)
- Juice and finely grated zest of half a lemon
- 1 tbsp. olive oil
- 1 tbsp. finely chopped mint

### Method

1. First make the blinis. Sift the flour, baking powder and a pinch of salt into a bowl. Add the egg, gradually stir in the milk and whisk into a smooth batter. Add a touch more milk if it is too thick. Mix in the mint and basil.
2. Heat a non-stick frying pan with a little bit of oil in it. Drop a table spoon of the batter into the pan to make a neat circle. This will make between 10 and 12 blinis so make in batches.
3. Cook each batch over a high heat for a couple of minutes until bubbles appear in the surface and the edges curl. Use a palette knife or slice to carefully turn over and cook on the other side. Keep warm and set aside until all are done.
4. Add the pancetta or bacon to the pan and dry fry until golden and crisp. Set aside.
5. Put the peas into a bowl. Mash with a potato masher until crushed but not puréed. Add the feta, lemon juice and zest with the olive oil and herbs, season with pepper and a little salt and stir together. Add to the hot pan and cook for 1 minute to heat through. Arrange two blinis on each plate with a spoonful of pea mix and two rashers of pancetta or bacon on top.

Note the blinis will freeze. They can be defrosted and refreshed in a hot oven for 10 minutes before serving.