

# Berry & White Chocolate Tart

*A simple and delicate tart, reminiscent of your favourite berry cheesecake, without the fuss.*

Serves: 12 | Preparation time: 30 minutes | Cooking time: 8 minutes

## Ingredients:

200g digestive biscuits, crushed	125g punnet fresh blueberries
150g butter, melted	250g cream cheese, cubed and softened
250ml thickened cream	125g punnet fresh raspberries
100g white chocolate buttons	1 teaspoon finely grated lemon rind
¼ cup caster sugar	

## Method:

1. Pre-heat oven to 180°C.
2. Combine biscuit crumbs and butter and press into a 28cm x 19cm rectangular flan tin with removable base. Bake for 6-8 minutes. Allow to cool.
3. Place ½ cup of cream and the chocolate buttons in a heat-proof bowl over a saucepan of simmering water. Mixing until chocolate is melted and smooth. Remove from heat and cool to room temperature.
4. Beat cream cheese, remaining cream, sugar and lemon rind until smooth. Slowly add in the chocolate mixture until smooth.
5. Spoon cream cheese mixture over biscuit base, top with berries and serve immediately or, top with half the berries, refrigerate for 1-2 hours and add remaining berries just before serving.

## Note:

- If served immediately upon making, the filling will be oozy and luscious. If refrigerated for later use, the filling will have a similar texture to a chilled cheesecake.

