

Mojito Cheesecakes

(Serves 6)

Ingredients

- 150g thin almond biscuits
- 25g butter, melted
- 4 limes
- 100g light muscovado sugar
- 4 tbsp rum
- large handful fresh mint leaves (plus extra to decorate)
- 400g cottage cheese
- 250g tub mascarpone
- 150ml whipping cream

Method

01. Break up the almond biscuits; put them in a plastic bag and crush with a rolling pin (or pulse in a food processor until finely crushed).
02. Stir in the melted butter until combined. Spoon the mixture into 6 glasses, pressing down well. Chill while you make the filling.
03. 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.
04. Press the cottage cheese through a sieve into a bowl, then beat in the mascarpone (or put in a food processor and whizz until smooth).
05. Strain the lime and mint syrup through a sieve onto the cheese mixture and beat well until smooth and creamy. Spoon onto the biscuit base and chill for at least 1 hour.
06. When ready to serve beat the whipping cream until thick and put a spoonful on each cheesecake. Slice the remaining lime and rest on the blobs of cream.
07. Decorate with extra mint sprigs.