

Gorgonzola Cheesecake with Walnuts

Servings: 6

Prep time: 40 minutes

Ingredients:

*4 gelatin leaves

*150g crisp breads, crushed

*100g butter, softened

*200 ml double cream

*400g gorgonzola

*40g parmesan cheese freshly grated

For nut jelly topping:

*4 gelatin leaves

*500 ml vegetable stock

*150g walnut halves, chopped

Directions:

1. Soften 4 gelatin leaves in cold water according to packet.
2. Place crisp bread crumbs into a bowl and add butter.
3. Mix together and spoon into a 22cm greased spring form, loose-bottomed and press down firmly.
4. Chill in the fridge.
5. Warm the cream and transfer half to a bowl.
6. Squeeze out gelatin and add to cream in the bowl, whisk to dissolve.
7. Add remaining cream and whisk lightly again.
8. Fold in Gorgonzola and Parmesan.
9. Pour over crisp bread base and return to fridge.

Directions for nut jelly topping:

1. Soften 4 gelatin leaves in water as before.
2. Heat vegetable stock and add squeezed out gelatin to stock to dissolve.
3. Add nuts and stir.
4. Leave until just beginning to set, then pour this over the cheesecake filling.
5. Chill until completely set.
6. Turn out and transfer to a plate.
7. Decorate with extra walnut halves and green salad leaves.