

# Blue cheesecake

Is it a starter? Is it the cheese course?  
The choice is yours.



Whether you serve this Blue Cheesecake at the beginning or the end of a meal, it's a guaranteed showstopper. The team at The Star Inn in Ingatestone has accompanied their version with purple sprouting broccoli, sugared nuts, and crispy salted greens. Now, that's what you call a garnish!

## Ingredients (Serves 6)

### For the base

125g oat biscuits  
20g poppy seeds  
20g sesame seeds  
75g melted butter

### For the topping

175g of your favourite blue cheese (our recommendation would be gorgonzola)  
100g full fat cream cheese  
150ml double cream  
1 gelatine leaf

## Method

1. Use 6.5cm individual baking rings or you could make one large cheesecake and portion it when it is set.
2. Crush the biscuits and mix in the seeds and butter.
3. Push the biscuit mix firmly into the mould(s) and smooth. Place in the fridge to chill while



- making the topping.
4. Mix together the blue cheese and cream cheese until smooth.
5. Warm the double cream on a medium heat to just before

boiling point. Set aside.

6. Soak the gelatine leaf in cold water for 3/4 minutes until soft. Squeeze out excess water and stir into the double cream to melt.
7. Whisk the warm cream into the cream cheese mixture until smooth. Check for seasoning and add if required.
8. Pour into the mould(s) on top of the biscuit base and chill for 3-4 hours before serving.
9. To serve remove from the mould(s) and use your imagination to garnish!

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**Wednesday – Sunday  
12 noon - 10pm  
Food served between  
12 noon - 9pm (last orders)**

