



Honey & Yoghurt Cheesecake

This is a great alternative recipe for this famous dessert. It uses less added refined sugars and utilizes the natural sweetness of Jarrah Honey instead.

Ingredients

- 250g Greek style yoghurt
- 500g Cream cheese
- 300g White Chocolate
- ⅓ cup Butter
- ½ cup Walnuts
- 1 tsp. Lemon Zest
- 10 Regular sized oat biscuits

Jarrah Honey for topping

Instructions

- 1.) Chop the walnuts, saving some for garnish in the end.
- 2.) Place the oat biscuits in a clean plastic bag and crush them finely with a rolling pin.
- 3.) Mix the crushed oats with butter and press them firmly into a greased cake pan until you have an even layer. Set aside in the fridge.
- 4.) Place a tea towel over a bowl and spoon the Greek yoghurt in. Strain the yoghurt by twisting the tea towel around and the yoghurt and squeeze.
- 5.) Whisk together the strained yoghurt, cream cheese and lemon zest.
- 6.) Next, melt the white chocolate in a water bath. Stir frequently until melted completely.
- 7.) Gently combine the melted white chocolate into your cream cheese mixture until smooth.
- 8.) Spread your mixture over the biscuit base evenly, and refrigerate for at least 2 hours, until set.
- 9.) When ready to serve, drizzle honey on top and garnish with the rest of the walnuts.