

BERRY CHEESECAKE

200g plain biscuits

80g butter

1tab gelatine

2 punnet berries (fresh or frozen can be used.)

2 tabs icing sugar

2x250g cream cheese

1 can condensed milk

1tab vanilla

1. Process biscuits in a food processor until fine. Add butter and process until well combined
2. Press firmly into base of tin. Chill
3. Sprinkle gelatine over boiling water and whisk to dissolve. Set aside
4. Puree half berries with icing sugar until smooth. Set aside
5. Place cream cheese into food processor and process until smooth. Add condensed milk
6. Vanilla and gelatine mixture and process again until combined
7. Stir in berries .Pour mixture over base. Drop Spoonful of berry puree over the mixture
8. Swirl a knife through to get effect. Refrigerate
9. Serve with extra puree and extra berries on top.

WHITE BEAN DIP WITH PITA CHIPS

1 can cannellini beans, drained and rinsed

2 gloves garlic

2 tablespoons fresh lemon juice

1/3 cup olive oil, plus 4 tablespoons

¼ cup (loosely packed) fresh Italian parsley leaves

Salt

Freshly ground black pepper

6 Pitas

1 teaspoon dried oregano

1. Preheat the oven to 400 degrees F. Place the beans, garlic, lemon juice, 1/3 cup olive oil, and parsley in the work bowl of a food processor. Pulse until the mixture is coarsely chopped. Season with salt and pepper, to taste. Transfer the bean puree to a small bowl.
2. Cut each pita in half and then into 8 wedges. Arrange the pita wedges on a large baking sheet. Pour the remaining oil over the pitas. Toss and spread out the wedges evenly. Sprinkle with the oregano, salt and pepper. Bake for 8 to 12 minutes. Or until toasted and golden in colour.
3. Serve the pita toasts warm or at room temperature alongside the bean puree.