

# A Cream Dream

## Notes

This is a light, creamy and easy dessert based on a recipe by Josceline Dimbleby. Make the cheesecake middle and set in the fridge then decorate just before serving. This should be eaten on the day it is made but any leftovers will last a day in the fridge.

Serves 6 – 8

## Ingredients

6oz (175g)	Skimmed milk soft cheese
2oz (50g)	Icing sugar
½ pint (300ml)	Double cream
1oz (25g)	Flaked almonds
1tbs (15ml)	Caster Sugar
2	Peeled and thinly sliced kiwi fruit

## Method

Place the soft cheese in a mixing bowl and work the icing sugar in with a wooden spoon.

Whisk the cream until stiff then fold thoroughly into the cheese.

Pile the mixture into the middle of a serving plate and then, using a spatula, mould and smooth into a round shape about 6 inches (15cm) in diameter.

Chill in the fridge for at least an hour.

Meanwhile, mix the flaked almonds with the caster sugar in a bowl. Heat a carefully dried frying pan to a medium heat and tip in the almonds and sugar.

Stir around constantly for a few minutes just until the almonds are golden brown then turn onto a plate and separate with a metal spoon. Leave on one side

Just before serving take the mould from the fridge and press the caramelised almonds around the sides. Arrange sliced fruit on top.

## Extra thoughts

Almost any Philadelphia type soft cheese will work well. Skimmed milk cheese would give slightly fewer calories and a slightly sharper taste but is harder to come by,

Alter the fruit according to season. The original recipe used raspberries with a glaze made from 6 tbsp (90ml) redcurrant jelly and 1tbs (15ml) lemon juice but I prefer putting thinly sliced kiwi fruit on top. A thick fruit puree of apricots, damsons, plums or anything else quite sharp would work.

Toasted the almonds instead of caramelising them for a change of texture

You can also serve this in individual glasses, stir chopped fruit through just before serving and sprinkle the flaked almonds on top