

More than 1 hour

Serves 6

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Ingredients:

Base:

- 2 packets (200g each) PnP coconut T-biscuits, finely crushed
- $\frac{3}{4}$ cup (185ml) butter, melted

Filling:

- 2 tubs (230g each) plain medium-fat cream cheese, at room temperature
- 1 tub (250ml) cream, at room temperature
- 1 cup (200g) castor sugar
- Grated peel and juice (60ml) of 1 lemon
- 2 tsp (10ml) powdered gelatin
- 3 Tbsp (45ml) hot water
- $\frac{1}{2}$ cup (125ml) blueberry jam, warmed
- Blueberries, for serving

Method:

1. Mix biscuit crumbs and butter together.
2. Press mixture into the base of a deep, 25cm greased and lined loose-bottomed tart tin.
3. Chill in the fridge.
4. Beat cream cheese, cream, castor sugar, lemon juice and zest together until thick, using an electric whisk.
5. Dissolve gelatin in water and whisk into cream cheese mixture until well combined.
6. Ripple jam through mixture and pour into tart shell.
7. Chill for 1 hour or until set.
8. Serve sliced with fresh berries.