

Jewish Community Centre for London favourite Fabienne-Viner Luzzato has come up with a cheesecake with a difference for Shavuot.

Her honeycomb cheesecake with white and milk chocolate dipped marshmallows is guaranteed to impress. See recipe below.

Fabienne is running two Shavuot baking events for JCC London. For the adults, Shavuot baking is on Monday June 6, from 8pm-10pm in Hampstead Garden Suburb, and the Children's Cheesecake Making Workshop is on Tuesday June 7 from 10am to noon, for children aged five –ten.

Log on to jcclondon.org.uk or call 020 74319866 for more information or to book tickets.

Visit Fabienne's website at www.homecookingbyfabienne.co.uk

Honeycomb cheesecake with white and milk dipped marshmallows

First step, make the honeycomb

Ingredients

4 TBS of golden syrup

1 TBS of water

200g of caster sugar

3 TSP of bicarbonate of soda

Preparation

Grease a 20cm square cake tin or slice tray

In a large saucepan, heat the golden syrup, water and sugar together, bring to the boil then simmer on low heat for 5-10 minutes, making sure it doesn't burn. Cooking time will vary but test it by dropping a little of the mixture syrup into some water - it should become brittle when ready. Remove pot from heat and add the bicarbonate. Quickly mix it in because it will foam up instantly. Pour immediately into the cake tin. Leave to set, then break it into large bite size chunks.

Keep a bit of honeycomb aside to sprinkle on the cheesecake later.

Second step, prepare the cheesecake

Base

150g of plain sweet biscuits (digestive type)

100g of honeycomb that you have made earlier

125g of butter, melted

Process or crush biscuits finely. Process the honeycomb but make sure you leave a few small size chunks in it. Mix the two together and stir in the melted butter. Make a soft ball mixture, adding a bit of cold milk if you need to hold it together. Press crumb mixture over a 20cm tin. Refrigerate for 30 minutes until firm.

The Filling

3 packets of 200g of full fat soften cream cheese (full fat as it will hold better when cooked)

_ cup of caster sugar

3 large eggs

One vanilla pod

Melt the vanilla pod in warm water and get the grains out.

Beat cheese and sugar in a bowl with electric mixer until smooth. Add eggs, one at a time, beating well after each addition. Add the vanilla and beat well. Pour over the biscuit base and cook for 35 minutes at 150 degree C.

Marshmallow dipped in white and milk chocolate

Approximately 500g of mini marshmallows

200g of milk chocolate, melted and then cooled – but still runny

200g of white chocolate, melted and then cooled – but still runny

Dip half of the marshmallow in the white melted chocolate, and the other half in the milk chocolate. Once the cheesecake has completely cooled, add the marshmallows, alternating one white and one milk chocolate dipped marshmallow, creating a nice pattern. Just before serving sprinkle the cake with crushed honeycomb that you set aside- leaving it until the last minute will keep the crispiness.