



Saturday July 11th - A date for the diary. To help celebrate the opening of our new courtyard we are teaming up with Exeter FM to present 'Jazz at the Jack' - a special day of relaxed food, great wines, Otter beers, local cider and plenty of live jazz. Some of the Exeter Chiefs will be on hand to help us raise money for the Wooden Spoon and Exeter FM will also be doing live broadcasts throughout the afternoon. Food will be served all day. Please visit the website for full details and the day's menu.



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This is an excellent and easy Sunday lunch pudding, perfect for entertaining and one for the whole family to get involved in. Rather than the more conventional digestive biscuit base to which we are all accustomed, I have opted for some good quality Amaretti biscuits coarsely ground in a food processor and sprinkled liberally on top in order to retain its crunch for a less conventional cheesecake. (Try to get Amaretti di Saronno as these have an excellent crispy texture - some cheaper alternatives are very sweet).



THE JACK IN THE GREEN INN

Rockbears, Near Exeter, Devon EX5 2EE. Telephone: 01404 822240. www.jackinthegreen.uk.com

No Bake Cherry and Amaretti Cheesecake

Serves 4



Ingredients:

For the Compote:

4 tbsp caster sugar
400g fresh cherries, pitted
Splash of Kirsch

For the Cheesecake:

500g full fat cream cheese (room temperature)
300ml double cream
Zest and juice of 2 lemons
100g caster sugar



Method:

Compote Method:

- 1). Add the sugar to a non stick pan and place over a moderate heat.
- 2). Once the sugar begins to dissolve, add the cherries and cook for a minute until the cherries start to release their juices.
- 3). Add the splash of Kirsch and cook until the liquid has reduced and thickened. Leave to cool.

Cheesecake Method:

- 1). Put the cream cheese, caster sugar and lemon zest and juice into a large bowl. Beat well with a spatula to a stiff toothpaste consistency.
- 2). In another bowl lightly whip the double cream to a soft peak consistency, then fold in the cream cheese mixture.
- 3). For the topping, coarsely grind some Amaretti biscuits in a food processor to the required size (I like mine quite chunky).
- 4). To assemble, simply place a generous spoonful of cherry compote in the bottom of a glass or sundae dish. Then, using a piping bag, layer the cream cheese on top and scatter the Amaretti crumbs on top.

An adult twist to this simple pudding is to serve with a shot of ice cold Limoncello (an Italian lemon liqueur) perfect for an after BBQ dessert on a hot summers day.

Cherries are available from the end of May to early August.