



## HALLOWEEN MATCHA SPIDERWEB CHEESECAKE

Serves : 10-12  
using a springform round mould  
21 cm - 6 cm high

This Matcha Spiderweb Cheesecake is not only a fantastic Halloween treat, but it's also the ultimate Matcha and white chocolate cheesecake indulgence! That's what Halloween is all about after all – tricks and treats!

I've gone all out with Halloween colours for this cheesecake, with an Oreo biscuit base, a creamy matcha no-bake filling (which keeps the brilliant green colour), and on top is an indulgent matcha chocolate ganache and a white chocolate "spiderweb" pattern. When serving, decorate with some pretend spiders or creepy crawly sweets to make a really spooky desert.

### INGREDIENTS

#### Base mixture:

300g Oreos cookies  
135g melted butter

#### Matcha filling:

750g full fat cream cheese  
175g icing sugar  
2 tbs matcha (30g)  
or 3 tbs for real matcha lovers  
300ml double cream

#### Matcha chocolate ganache:

100g white chocolate  
1 tsp matcha  
65g double cream

#### White spider pattern:

30g white chocolate  
15g double cream

1. Split the Oreo biscuits and remove the white filling, keeping only the black biscuits
2. Make the base using a food processor to whizz up the Oreo biscuits into crumbs, or gently crush them with a rolling pin in a bowl
3. Mix in the melted butter and press the mixture into the bottom of a 21cm springform tin. Put it in the fridge for 30 minutes to set
4. For the matcha cheesecake filling, use an electric hand whisk to mix the cream cheese, icing sugar and sieve the matcha over the mixture, whisk until smooth with no lumps
5. Add the double cream and whisk until it is very thick and holds its shape
6. Smooth the mixture into the tin on top of the biscuit base, then put it in the fridge overnight, or for at least 4 hours to set
7. Remove from the tin and place on your serving plate. Smooth the sides with a butter knife for a neat finish
8. To make the matcha chocolate ganache, put the ingredients into a bain-marie (bowl over a pan filled with  $\frac{1}{4}$  of boiling water) over a low heat, stir continuously until melted and smooth
9. Spread the matcha chocolate ganache over the top of the cheesecake
10. To make the white chocolate ganache, put the ingredients into a bain-marie, same as above until melted and smooth.
11. Put the white chocolate ganache into a piping bag and pipe a swirl, starting from the centre of the cheesecake and working your way out

Serve immediately, store any leftovers in the fridge and eat within 3 days – the cheesecake base can be prepared up to two days in advance and the ganache can be added at a later stage. You can also enjoy it without the ganache. As this dessert is quite indulgent and rich, I would recommend small slices.