Mandarin Cheesecake

150g digestive biscuits

75g margarine

25g soft cheese

125ml fresh double cream

50g caster sugar

1 to 2 mandarins

Method

1. Put the biscuits onto the work surface and crush with a rolling pin
2. Melt the margarine in a pan, and stir in the biscuit crumbs. Use this to line the base and sides of a baking tray. Place in the fridge/freezer.
3. Wash the mandarin. Grate the skin finely and squeeze out the juice
4. Whip the cream until thick. Beat the cheese to soften it. Stir the cream into the cheese. Fold in the sugar, mandarin rind and mandarin juice.
5. Spread the mixture over the crumbs and chill before serving.