No Bake Biscuit Tea Cheesecake

From the teas.co.uk wiki

This **no-bake biscuit-tea cheesecake** sets a creamy filling over a biscuit base, with a strong reduction of Tetley Digestive Biscuits tea folded through, so the whole thing tastes of malty biscuit and tea. No oven, no gelatine, just chilling time.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the No Bake Biscuit Tea Cheesecake recipe. Canonical: https://teas.co.uk/recipes/biscuits/no-bake-biscuit-tea-cheesecake/*

Reducing the tea down to a few spoonfuls of syrup is the trick: it concentrates the flavour so it carries through the cream cheese without loosening the set. A plain digestive base is traditional, but a mix of biscuits, a little butterscotch, lemon and ginger, gives the crumb more going on, and a little lemon zest in the filling brightens it. One 20cm tin, serves eight to ten. It rounds off a make-ahead pudding table after no-bake banoffee pots or a no-faff tiramisu.

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