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Creamy blackcurrant cheesecake recipe

This is a recipe which uses the blackcurrant as a topping to a creamy white cheese cake. It is also possible to stir the blackcurrant mix into the cheese cake before allowing it to set – I actually prefer it that way! A blackcurrant cheesecake has a strong (healthy) flavour but you may prefer to tone it down by serving it with cream or yoghurt. Enjoy!!

Ingredients

90 g butter
50 g caster sugar
200 g shortbread biscuits, finely crushed
butter, for greasing

Filling and topping

500 g full-fat soft cheese eg cream cheese
175 g caster sugar
3 eggs, separated
finely grated zest of 1/2 lemon
few drops of vanilla essence
150 cream
5 teaspoons powdered gelatine
5 tablespoons water
400 g blackcurrants
lemon twists (optional)

Method

1. Grease a deep, 23 cm (9 inch) round cake tin with a loose base if you have one – otherwise you will need to serve it in the dish it has set in.
2. Put the butter and sugar into a small, heavy-based saucepan and stir over low heat until melted. Remove from the heat and stir in the biscuit crumbs, then press the mixture evenly over the base of the prepared tin. Refrigerate.
3. Put the cheese into a large bowl and beat until softened. Beat in 75 g sugar, the egg yolks, lemon zest, vanilla and cream.

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4. Sprinkle the gelatine over the water in a heatproof bowl. Leave to soak for 5 minutes until spongy, then stand the bowl in a pan of barely simmering water for 1 - 2 minutes, stirring occasionally, until the gelatine has dissolved.
5. Allow the gelatine to cool slightly, then beat it into the cheese mixture. Leave in a cool place for about 15 minutes, until on point of setting.
6. In a clean, dry bowl, whisk the egg whites until standing in stiff peaks, then gradually whisk in the remaining sugar. Fold the meringue into the cheese mixture.
7. Stir the frozen blackcurrants in gently.
8. Turn filling into prepared tin and level the surface. Cover and chill for at least 3 hours, until set.
9. To serve: loosen cake with a flat bladed knife, then remove sides of the tin. Spread pie filling over the top. Add lemon twists, if you like.