

LANCEWOOD®



LANCEWOOD® CHEESECAKE WITH WHITE CHOCOLATE GANACHE TOPPING

SERVES: 6

LANCEWOOD® PRODUCTS

- Cultured Cream
- Cultured Cream Bulk
- Full Fat Plain Cream Cheese
- Full Fat Cream Cheese Bulk

INGREDIENTS

Crust:

200g plain or chocolate coconut biscuits, finely crushed

100g butter, melted

Filling:

2 x 250g LANCEWOOD® Full Fat Plain Cream Cheese, room temperature

250g LANCEWOOD® Cultured Cream, room temperature

3 extra large eggs

125ml castor sugar

5ml vanilla essence

Grated zest of 1 small lemon

20ml cornflour

Chocolate ganache topping:

85g good quality white chocolate, melted

45ml - 60ml warm cream

To finish:

Cranberries and pecan nuts

METHOD

Crust:

Preheat oven to 180°C. Spray 20cm springform pan with non-stick spray or line with baking paper. Mix biscuit crumbs and butter together. Press into and up against sides of pan. Refrigerate for 30 minutes. Place on baking sheet. Bake for 10 minutes. Remove and leave to cool. Wrap pan in foil.

Filling:

Break cream cheese into smaller pieces using a fork. Add cultured cream and eggs and beat well until smooth. Add castor sugar a little at a time and beat well after each addition. Add vanilla essence and lemon zest and mix through. Sift in cornflour while beating. Spoon mixture onto prepared biscuit crust and lightly tap pan to even out. Place in water bath (see Hints & Tips) or place pan on baking sheet. Bake in preheated oven at 240°C for 10 minutes. Lower heat to 110°C and bake for further 30 minutes. Switch off oven and leave to cool in oven.

Chocolate ganache topping:

Mix melted chocolate and cream until smooth. Spread on top of cheesecake.

To finish:

Top with cranberries and pecan nuts.

Variation:

Dark chocolate ganache topping with fresh berries:

Use good quality dark chocolate instead of white. Spread on top of cheesecake.

Top with fresh berries.