

LANCEWOOD®



LANCEWOOD® SUMMER BERRY SWIRL CHEESECAKE

SERVES: 6

LANCEWOOD® PRODUCTS

- Medium Fat Cream Cheese Bulk
- Double Cream Plain Yoghurt Bulk
- Plain Yoghurt Double Cream
- Medium Fat Plain Cream Cheese

INGREDIENTS

Crust:

176g chocolate flavored Oreo biscuits

50g ground almonds

40g sugar

85g salted butter, melted

Berry coulis:

60ml water

175g frozen summer berries

65g castor sugar

2.5ml lemon juice

Filling:

2 x 230g **LANCEWOOD® Medium Fat Cream Cheese Plain**, room temperature

125ml **LANCEWOOD® Double Cream Plain Yoghurt**, room temperature

125ml castor sugar

1 extra large egg

5ml vanilla essence

15ml cornflour

To finish:

Fresh gooseberries and cherries

METHOD

Crust:

Spray a ±23cm loose-bottomed tart pan with non-stick spray. In food processor, process biscuits, almonds and sugar until fine. Add butter and mix together. Press mixture very firmly into and up against sides of prepared pan. Freeze for at least 15 minutes.

Berry coulis:

Bring water, frozen berries, castor sugar, lemon juice to boil. Lower heat and simmer until thick. Set aside to cool.

Filling:

Preheat oven to 170°C. Beat cream cheese, yoghurt, castor sugar, egg and vanilla essence until smooth. Sift in cornflour while beating. Place prepared tart pan on baking sheet. Fill with cheesecake mixture. Drop spoonfuls of berry coulis onto mixture and swirl it into mixture. Bake until filling is just set for about 30 – 35 minutes. Switch off oven and leave inside for another 30 minutes to cool. Cover and chill overnight in fridge.

To finish:

Decorate with gooseberries and cherries or other seasonal berries of your choice. Dust with gold dust (optional).

Recipe adapted from Lizelle Solomon, winner of 2016 Lancewood Cake-Off®.

