

WHITE CHOC, BERRY AND GOATS CHEESE CHEESECAKE

SERVES 8 –10

PREP: 1 HR

COOK: 1 HR

COOL: 3–4 HRS



INGREDIENTS

FILLING

- 500g cream cheese, softened
- 300g Yarra Valley Cheese Fresh Goats Cheese
- 1 1/2 cups caster sugar (superfine)
- zest of 1 lemon
- 2 tbsp lemon juice
- 1 tsp vanilla extract
- 4 eggs
- 1 tbsp corn flour
- 1 tbsp water
- 200g white chocolate, melted
- 250g mixed berries, fresh or frozen

BISCUIT BASE

- 650g store bought shortbread biscuits
- 1 cup ground almond meal
- 180g unsalted butter, melted

METHOD

1. Preheat oven to 150°C (fan forced)
2. To make the biscuit base, place the biscuits & almond meal in a food processor & process until the mixture resembles fine breadcrumbs. Add the melted butter & process to combine.
3. Press the biscuit mixture into the base & sides of a lightly greased 26 cm round cake tin lined with non stick baking paper. Refrigerate for 1 hour or until firm & set.
4. Place the cream cheese, Yarra Valley Cheese Fresh Goats Cheese, sugar, lemon rind & juice, vanilla & eggs into a food processor & process until smooth.
5. Place the cornflour & water in a bowl & mix until smooth. Scrape down the sides of the food processor bowl & add the cornflour mixture & melted chocolate. Process to combine.
6. Pour the mixture over the biscuit base & sprinkle with the berries. Bake 55- 60 minutes or until set (it should have a slight wobble).
7. Allow to cool at room temperature for 1 hour before refrigerating for 3-4 hours until firm.
8. Remove from baking tin & transfer to a serving dish. Garnish with extra berries if desired.



yarra valley cheese

The way cheese should be.