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Baked Raspberry and Passionfruit Cheesecake

This picture-perfect dessert is a piece of cake.

SERVES 12

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INGREDIENTS

Base

250 grams plain biscuits

80 grams melted butter

Filling

500 grams cream cheese at room temperature

250 grams sour cream

250 grams crème fraîche

375 gram tin condensed milk

finely grated zest 2 large lemons

1 teaspoon vanilla extract

3 tablespoons custard powder

4 large eggs, size 7

2 cups fresh or frozen raspberries, not thawed

To serve

¾ cup cream, softly whipped

fresh raspberries, pistachios and

METHOD

Grease a 20cm springform cake tin and fully line with baking paper, bringing it 8cm above the rim.

Preheat the oven to 180°C (not fan bake).

Base: Blitz the biscuits in a food processor until fine crumbs. Add the butter and process again. Tip into the tin and press firmly into the base and up the sides. Chill until ready to cook.

Filling: Blend cream cheese and sour cream in the food processor until smooth. Scrape down the sides then add all the remaining ingredients except the raspberries. Blend again, ensuring there are no lumps. Pour into the tin then gently dot raspberries over the top.

Bake on the middle shelf for 30 minutes; lower temperature to 150°C and cook for another 40 minutes or until the centre is set but still has a slight wobble. Turn off the oven, wedge the door open a few centimetres and leave cheesecake to cool for 2 hours. Remove from the oven and when completely cool, cover and refrigerate. Remove and take out of the tin 30 minutes before serving.

To serve: Dollop over whipped cream and spoon over the passionfruit pulp. Top with raspberries and pistachios.

Cook's note: If passionfruit isn't available, you can find jars of passionfruit syrup at good food stores and supermarkets.

passionfruit for garnish