




## PLUM AND GINGER CHEESECAKE



 Serves 9–  
10

 Prep Time 30 minutes (PLUS 4–6 hours  
refrigeration)

 Test Your  
Skills



### INGREDIENTS

- 75g butter, melted
- 250g packet gingernuts, finely crushed
- 850g can **Wattie's Black Doris Plums in Syrup**
- 250g cream cheese, softened
- ½ cup caster sugar
- 1 cup cream
- 4½ tsp gelatine powder

### METHOD

1. Line the base and sides of a 22 cm loose bottom springform cake tin with baking paper.
2. Mix the melted butter into the biscuit crumbs and press into the base of the tin. Refrigerate while preparing the filling.
3. Drain the **Wattie's Black Doris Plums in Syrup** and reserve the syrup. Remove the stones from the plums.

- 2 egg whites

### ***Plum Coulis:***

- 2 tsp cornflour
- 1 cup reserved plum syrup
- Fresh plums to garnish (optional)

4. Using an electric beater, beat the cream cheese, caster sugar and plums in a mixing bowl until smooth. Add the cream and beat again until well mixed.
5. Pour  $\frac{1}{4}$  cup of boiling water into a small bowl. Add the gelatine and stir to dissolve. Strain into the cheesecake mixture and stir to mix.\*
6. In a clean bowl, whisk the egg whites until stiff. Fold into the cheesecake mixture. Pour over the biscuit base. Refrigerate for 4–6 hours or until set.
7. To make the Plum Coulis: Mix the cornflour with  $\frac{1}{4}$  cup of the reserved plum syrup. Pour into a small saucepan and add the remaining syrup. Heat, stirring continuously, until the coulis thickens and boils. Remove from the heat and allow to cool. Refrigerate until cold. Serve with the cheesecake.
8. To serve, release the sides of the tin and remove the baking paper from the sides then slide the cheesecake off the baking paper base onto a serving platter. Serve with the plum coulis and garnish with fresh plums or seasonal fruits.

## **TIPS**

- \*Straining the dissolved gelatin will avoid unpleasant lumps of undissolved gelatin going into the cheesecake.
- If wished, replace gelatin powder with leaf gelatin. Use according to packet directions and check conversion amounts on pack.