TAYLOR & COLLEDGE

Christmas Cheese-cake



Preparation: 25 mins
Total Time: 340 mins
Portions: 12 Portions

Ingredients

Crust

200 g Lotus Biscoff Biscuit
80 g Unsalted butter melted

Filling

900 g Full Fat Cream Cheese
200 g Soured Cream
2 tbsp Taylor & Colledge Vanilla Bean Extract
200 g Caster Sugar
4 Medium Eggs
30 g Cornflour

Glaze

250 ml Mulled Wine
50 g Caster Sugar
4 leaves Gelatine Leaf

Decoration

Fresh Rosemary
2 Pomegranate Seeds

Preparation

1. At first, to start with our festive christmas cheesecake, bring all ingredients to room temperature.
2. Prepare the tin: Line the base of a 24 cm springform cake tin with baking paper and cover the outside with a layer of clingfilm, followed by a triple layer of extra-strong foil to make sure that no water can get inside during baking.
3. Preheat oven to 170°C (fan not recommended) / gas mark 3 and prepare a water bath by pouring water in a large, high-sided roasting pan, about two fingers high.
4. Blitz the cookies in a food processor to fine crumbs or put in a sandwich bag and break up with a rolling pin. Add the melted butter and pulse to combine. Press evenly into the pan and chill in the fridge.
5. Add the cream cheese, sour cream, vanilla extract and sugar to a large mixing bowl or your stand mixer and blend until completely mixed. Add the eggs, one by one, whisking after each addition. Then fold in the cornflour.
6. Spread filling over biscuit base. Bake for 75 minutes.
7. Turn off the oven, open the oven door and let the cheesecake cool for an hour before removing it from the oven to avoid cracks in the surface.
8. Carefully remove the cheesecake from the oven and chill in the refrigerator for a minimum of 4 hours or overnight.
9. Soften the gelatin leaves in cold water for about 5 minutes.
10. To prepare the glaze, add the mulled wine and sugar to a small saucepan and bring to medium heat until the sugar has dissolved. Squeeze the water from softened gelatin leaves then place in hot wine mixture and stir until dissolved.

11. Let cool until the wine starts to thicken. Then quickly spread the glaze over the cheesecake. Place back in the fridge until set.
12. Decorate the cheesecake with rosemary and pomegranate seeds. Store in the refrigerator up to 4 days.
13. When you are ready to serve, remove the cheesecake from the tin, run a hot palette knife around the edge of the cheesecake and remove. Place on a serving plate or board.