

Rhubarb Cheesecake

Cheesecake Base

100 g ginger nut biscuits

40 g unsalted butter, melted

Break the biscuits to a crumb by placing them in a bag and beating with a rolling pin. Add the melted butter and mix and then press into the base of 4 individual round moulds

Cheesecake Filling

90 g cream cheese

60 g sugar for the cream mix and 20 g for the rhubarb

90 g sour cream

90 g whipped cream

4 g gelatine

70 g rhubarb

Chop the rhubarb into chunks and place in a pan with 2 tablespoons water and 20 g sugar. Place on the heat for approximately 5 minutes until very soft. Leave to cool.

Beat the cheese, sugar and sour cream until smooth. Add the stewed rhubarb followed by the melted gelatine. When the mix is cool fold in the whipped cream and set in the prepared moulds on top of the biscuit base.

Rhubarb Syrup

100ml water

200 g sugar

100 g chopped rhubarb

Boil the water and sugar for 5 minutes then add the chopped rhubarb.

Simmer for 5 minutes, remove from the heat and pass through a fine sieve.

The syrup may need to be reduced further, dependant on its consistency so cook for another 2 minutes.