

TRANSFORMING THE

Healthcare

EXPERIENCE

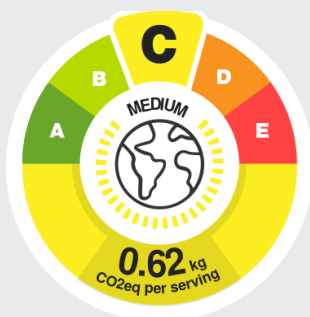


Clove & Lemon Cheesecake



Serves 9 // Preparation/Cooking time: 2 hrs 20 mins (including time for chilling)

Carbon score



Nutrition Information per portion

Energy: 542 kcal

Fat: 38g

Saturated Fat: 23g

Carbohydrate: 43g

Sugars: 25g

Fibre: 1.2g

Protein: 5.2g

Salt: 0.48g



Clove & Lemon Cheesecake

INGREDIENTS

- 250g gingernut biscuits
- 50g butter
- 2tbsp caster sugar
- 500ml cream
- 120g icing sugar
- 300g cream cheese
- Zest of 1 lemon
- ½ tsp ground clove
- ½ tsp ground ginger
- 1tbsp vanilla extract
- 2tbsp honey

METHOD

For the Base:

1. Crush the gingernut biscuits and add melted butter and caster sugar.
2. Line the bottom of a 20cm cake tin with baking parchment and press the biscuit mix into the bottom of the tin and chill.

For the Topping:

1. Whisk the cream to soft peaks and set aside.
 2. Cream the icing sugar, cream cheese, lemon zest, ground clove and ginger, vanilla extract and honey and fold together until no lumps remain.
 3. Gently fold into the whipped cream and pour over the gingernut base. Allow to chill for 2 hours.
 4. Garnish or glaze as you wish to present.
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