



Miele

Baked white chocolate and cherry cheesecake

By Shannon Bennett

20 minutes

Preparation Time

1 hour, plus resting

Cooking Time

12

Serves

INGREDIENTS

75g cultured butter, melted
250g Anzac biscuits, crushed
500g cream cheese, at room temperature
100g white couverture chocolate
160g caster sugar
45g cornflour
3 eggs
1 lemon, juiced and zested
2 vanilla beans, scraped
1 cup fresh, pitted cherries
Pinch of salt
500g sour cream

To serve

Fresh cherries and sour cherries

METHOD

1. Line a 23cm x 8cm deep, round cake tin with baking paper. Brush the paper with a little butter and set aside.
2. Add the crushed Anzacs, along with the remaining butter in a mixer until combined.
3. Press the crumb mixture into the base of the tin, tapping firmly with the base of a glass or rolling pin until the base is firmly compacted.
4. In a stand mixer with the paddle attachment, beat the cream cheese and sugar until smooth. Add the lemon juice, zest, vanilla and salt.
5. Whilst the mixture is beating, in a small saucepan, melt the white chocolate on low heat, Induction setting 1-2.
6. Whilst still beating, add the cornflour to the cream cheese mixture, and then add the eggs, one at a time, beating each time just until smooth.
7. Add the white chocolate to the cream cheese mixture, making sure to get the chocolate fully incorporated. Fold the sour cream into the mixture to combine.
8. Scatter half of the cherries onto the base, making sure to have them evenly around the cake. Pour over half of the cheesecake mix. Add the rest of the cherries before pouring the rest of the cheesecake mixture over the top. Gently tap the tin on the bench to remove any air bubbles.
9. Select combination Mode: Fan Plus + 125°C + 1 hour + 75% Moisture.
10. Place the cake tin on the multi-purpose tray, and then place into the Steam Combination Oven on shelf position 2.
11. Once finished, leave in the Oven for a further 20 minutes. Remove from the Oven and allow to cool to room temperature before placing into the refrigerator to cool completely.
12. Serve with fresh and sour cherries.

Hints and tips

- Cheesecake will keep for up to 5 days in the refrigerator.
- If you don't have a Steam Combination Oven, you can bake on Fan Plus at 130°C

for 1 hour 30 minutes.

- Shannon recommends using a microplane for zesting citrus.