



# Very vanilla cheesecake

By Donna Hay

**20 minutes**

Preparation Time

**1 hour 20 minutes, plus cooling time and setting time**

Cooking Time

**12 serves**

Serves

## INGREDIENTS

### Base

1 ½ cups (180 g) almond meal  
¼ cup (55 g) caster sugar  
¼ cup (35 g) plain flour  
80 g unsalted butter, melted

### Filling

330 g cream cheese, chopped and softened  
400 g fresh ricotta  
1 cup (240 g) sour cream  
1½ cups (295 g) caster sugar  
1 tbsp vanilla bean paste  
1 tbsp cornflour (cornstarch)  
1 tbsp water  
5 eggs

### Vanilla cream

¾ cup (180 ml) double (thick) cream  
1 tsp vanilla bean paste

## **METHOD**

### **Base**

1. Preheat the combi steam Pro oven on Intensive Bake at 150°C, with the baking and roasting tray on shelf level 2.
2. Lightly grease a 22 cm round spring form cake tin and line the base with non-stick baking paper. Set aside.
3. Place the almond meal, sugar, flour and butter in a bowl and mix to combine. Using the back of a spoon, press the mixture into the base of the prepared tin.
4. Bake for 25 minutes or until golden and just cooked. Set aside to cool slightly.
5. While the base is baking, make the filling.

### **Filling**

1. Place the cream cheese, ricotta, sour cream, sugar and vanilla in a food processor and process until smooth. Place the cornflour and water in a small bowl and mix until smooth. Add the cornflour mixture and the eggs to the filling and process to combine.
2. Pour the filling over the base, tapping gently to remove any air bubbles.
3. Change oven settings to Combi mode: Fan Plus at 150°C + 40% moisture. Bake for 50 minutes – 1 hour or until light golden and just set. Allow to cool in the closed oven for 50 minutes.
4. Refrigerate for at least 2 hours or until well chilled. Remove the cheesecake from the tin and place on a cake stand or plate.

### **Vanilla cream**

1. Place the cream and vanilla in a bowl and mix to combine.

### **To serve**

1. Serve the cheesecake with vanilla cream and top with blueberries.