

Waste Not
Want Not

SIMPLE CHEESECAKE



INGREDIENTS

- 1 ½ cups of plain yogurt
- ½ cup of cream
- ½ cup of sugar
- 2 eggs
- Zest of 1 orange
- 1 tsp of vanilla essence
- 1 tablespoon of corn flour
- Pinch of salt
- 250g plain sweet biscuits
- 140g butter, melted
- 2 oranges, peeled and sliced into
1 cm round slices
- 2 cups of fruit juice
- 1 tblsp sugar

Serves 4-6 people

INSTRUCTIONS

1. Preheat oven to 170C.
2. Line and grease a 24cm round spring form tin, crush biscuits until a fine crumb. Place biscuit crumb into bowl and melt the butter. Mix butter into crushed biscuits until well combined, then press into the prepared lined tin.
3. With a blender or whisk, combine the eggs, sugar, cream, yogurt, orange zest and vanilla. Blend until smooth, adding the corn flour and salt as you go.
4. Pour filling on top of crust and bake for 35 minutes until firm to touch but still a little wobbly.
5. Allow to cool for 2-3 hours in fridge before releasing from tin.

Poached Oranges:

Heat juice and sugar in a saucepan until boiling. Turn off heat and add in oranges. Leave orange in juice until cool. Remove oranges and set aside. Bring juice back to boil and reduce to simmer until slightly syrupy. Serve syrup with oranges and cheesecake.

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STORAGE TIP!

Use air-tight containers when storing foods in the fridge.