



Ginger cheesecake with ginger and macadamia crust

Base

- 130 g gf digestive biscuits
- 130 g gingerbread crumbed macadamia nuts
- 150 g crystallized ginger

Cheesecake filling

- 500g creamed cheese
- 120 g icing sugar
- 1 tbsp vanilla bean paste
- 3 small eggs
- 1 lemon juiced and zested
- 1 tbsp powdered ginger
- 1 bottle of ginger sauce

INSTRUCTIONS

- Grease and line a 22cm spring form cake tin and pre heat oven to 150 degrees.
- Blitz the crystallized ginger to puree consistency, add and blitz in macadamia lastly add biscuits and blitz until mixture resembles a coarse crumb.
- Rub the mixture to combine and push into the pre prepared cake tin. Refrigerate.
- In the kitchen aid place cream cheese, vanilla, ginger powder, icing sugar, lemon juice and zest. Beat on medium speed for 2 to 4 minutes.
- While mixing, add eggs one at a time making sure each egg is completely incorporated before adding the next. Throughout the mixing process, take time to turn the kitchen aid off scraping down the sides of the bowl, ensuring mixture is combined and smooth.
- Pour the mixture into the chilled base and drizzle $\frac{1}{4}$ of the ginger sauce over the cheesecake, with a butter knife swirl the sauce through the cheesecake giving a marbled effect.
- Place the cake into the oven at 150 degrees. After 20 minutes of cooking turn the oven down to 130 degrees for an additional 20 minutes. After a total of 40 minutes cooking, turn the oven off, leaving the door ajar for 10 to 15 minutes, before removing the cake and refrigerating.
- When cake is chilled, remove from the spring form tin. Garnish (at your discretion) by topping the cake with additional ginger sauce and gingerbread macadamia nuts.