

Taste the Hills



Recipes and Tips

Gingerbread cheesecake

200g ginger biscuits
100g butter
400g full fat soft cheese
50g icing sugar
Juice and zest of half a lemon
1 tsp ground ginger
100g sour cream or Greek yogurt
50g crystallised ginger, chopped

Whizz together the biscuits to get fine crumbs. Melt the butter and mix with the crumbs. Press into a 20cm loose bottomed tin. (you could line with strips of greaseproof to make it easier to remove).

Chill in the fridge while you make the filling.

Blend the filling ingredients and spread over the base. Leave to set overnight and top with your favourite topping eg rhubarb and ginger or caramel and ginger sauce with stem or crystallised ginger to decorate.

For the sauce

Melt together 50g butter with 60g of brown sugar and a pinch of salt until the sugar has dissolved. Turn up the heat and add the cream. Simmer for 4 minutes.

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