

Orange-scented cheesecake

with nut, apricot and almond crust

Ingredients

200g almonds, ground

160g apricots, dried

2 (500g) oranges, zested

670g low fat smooth cottage cheese

3 eggs

100g caster sugar

20g cake flour

5ml vanilla paste

20ml low fat milk

4 (1kg) oranges juiced (use the two zested above)

5 gelatine leaves

Method

Preheat oven to 230°C.

Place ground almonds and apricots in a food processer and blend until it forms a dough. If it feels a bit dry, moisten with some of the orange juice.

Line a 20cm spring form tin with greaseproof paper then press the almond crust onto the base of the tin. Make sure the crust is thin.

Place the cottage cheese in a stand mixer and blend until smooth.

Add sugar, orange zest and vanilla and blend well. Add the beaten eggs to the cheesecake mixture and blend well after each addition.

Sift the flour into the mixture and mix well, then add the milk and mix well again.

Pour the cheesecake mixture into the cake tin and bake at 230°C for 10 minutes, then reduce the oven heat to 120°C for 60 minutes.

Remove from the oven and allow to cool.

Place gelatine in a bowl and cover with cold water and leave to sponge for 5 minutes.

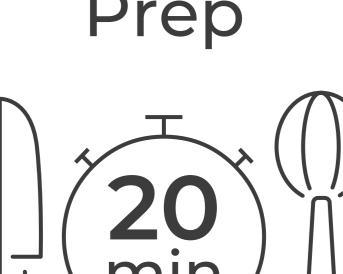
Melt the sponged gelatine in the warm the orange juice.

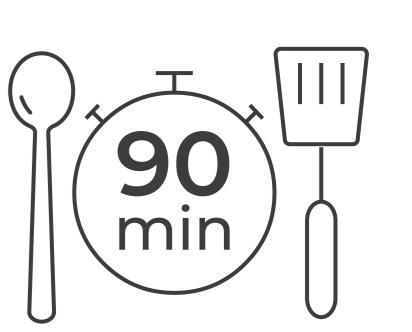
Allow mixture to cool then pour over the chilled cheesecake.

Allow to set in the fridge.

Remove from the cake tin and serve.

Serving





Cook