

Miele

Celebration cheesecake

By Miele

10 minutes

Preparation time

1 hour

Cooking time

12-16

Serves



INGREDIENTS

500 g fruit cake or Christmas pudding, cut into 1 cm slices

Filling

750 g cream cheese, softened

300 g sour cream

1 tsp vanilla extract

220 g caster sugar

60 ml brandy

½ tsp ground nutmeg

3 eggs

Seasonal fruit, to decorate

METHOD

1. Grease a 26 cm springform tin; line the base with baking paper.
2. Cover the base of the tin with cake or pudding slices, pressing down slightly to fit.
3. Place all filling ingredients into food processor and blend until smooth.
4. Pour filling into the tin and cover tightly with baking paper and foil, with the reflective side facing down.
5. Place into the steam oven and Steam at 100°C for 1 hour.
6. Remove foil and allow to cool slightly before refrigerating the cheesecake for 3 hours, or overnight.
7. Decorate with assorted fruits and serve.

Hints and tips

- For individual cheesecakes, crumble the cake into small heatproof glasses, top with fruit and cheesecake mixture. Cover tightly with foil and Steam at 100°C for 15 minutes.