

Passionfruit crumble cheesecake

By Kirsten Tibballs

40 minutes

Preparation time

1 hour 10 minutes

Cooking time

10

Serves



INGREDIENTS

Vanilla cake

1 egg
80 g caster sugar
1 tsp vanilla bean paste
50 g plain flour
¼ tsp baking powder
Pinch of ground cinnamon
25 ml fresh cream 35% fat
15 g unsalted butter, melted

Passionfruit Cheesecake

225 g cream cheese, room temperature and cubed
72 g caster sugar
18 g brown sugar
2 eggs
110 ml fresh cream 35% fat
300 ml sour cream
68 g passionfruit juice

Cinnamon crumble

40 g unsalted butter
50 g brown sugar
Pinch of salt flakes
Pinch of cinnamon
75 g plain flour

METHOD

Vanilla cake

1. Preheat the oven on Fan Plus at 160°C.
2. In the bowl of a freestanding mixer fitted with a whisk attachment, whip the egg, sugar and vanilla until light and creamy.
3. Meanwhile, sieve the flour, baking powder and cinnamon and set aside.
4. Warm the cream in the microwave, then slowly pour it over the egg mixture while whisking. Once added, continue to whisk for a further minute.
5. Remove from the mixer, add the sieved ingredients and fold through by hand.
6. Mix a small amount of the cake batter into the melted butter before folding it back through the cake batter.
7. Pour the batter into a greased and lined cake tin, 18 cm in diameter.
8. Bake in the preheated oven on shelf position 4 for 15-17 minutes, until golden in colour and the cake bounces back when gently pressed in the centre.
9. Allow to sit at room temperature for 10 minutes before placing the cheesecake mixture on top.

Passionfruit cheesecake

1. In the bowl of a freestanding mixer with a whisk attachment, whip the cream cheese for approximately 3 minutes, until smooth and creamy.
2. Add the caster and brown sugar and mix for a further 2 minutes.
3. Add the eggs, one at a time, mixing on low speed until completely incorporated. Scrape down the sides of the bowl as required.
4. While whisking on low speed, add the cream, sour cream and passionfruit. Mix to combine.
5. Pour the cheesecake over the prepared vanilla cake, cover the tin with foil. Place in the steam oven and Steam at 100°C for approximately 40 minutes. The steamed cheesecake will be soft and have a wobble.
6. Allow to cool at room temperature for 1 hour before placing into the refrigerator for a minimum of 6 hours to set.

Cinnamon crumble

1. Preheat the oven on Fan Plus at 170°C.
2. Place all the ingredients into a bowl.
3. With clean hands, combine the ingredients until there are no lumps of butter remaining and it comes together as a crumble.
4. Spread the crumble over the baking tray and bake in the preheated oven on shelf position 3 for 15-18 minutes, until golden-brown in colour.

To serve

1. Just prior to serving, top the chilled cheesecake with the cinnamon crumble.
2. Dust with icing sugar.

Hints and tips

- The crumble can be made in advance and frozen either raw or baked.