

STEAMED STRAWBERRY CHEESECAKE

EQUIPMENT

MIXING BOWL, STAND MIXER, SPRING-FORM TIN, COOLING RACK,
RUBBER SPATULA, CHEF KNIFE, SMALL MIXING BOWL

INGREDIENTS

500GM CREAM CHEESE, 150 + 100GM CASTER SUGAR, 6 EGGS,
200GM THICKENED CREAM, 250GM STRAWBERRIES, ¼ VANILLA BEAN

METHOD

LINE A SPRING-FORM TIN WITH BAKING PAPER ON ALL SIDES AND SET ASIDE

HULL THE STRAWBERRIES AND CUT THEM INTO ¼ AND PLACE THEM IN A SMALL MIXING BOWL ALONG WITH 100GM OF CASTER SUGAR. SPLIT THE VANILLA BEAN AND SCRAPE OUT THE SEEDS AND ADD TO THE STRAWBERRIES

IN THE BOWL OF A STAND MIXER ADD THE CREAM CHEESE AND REMAINING CASTER SUGAR AND BEAT WITH A PADDLE ATTACHMENT UNTIL PALE AND WELL COMBINED

SLOWLY ADD EGGS ONE AT A TIME AND BEAT WELL AFTER EACH ADDITION

WITH YOUR HANDS OR PESTLE SLIGHTLY CRUSH THE STRAWBERRIES AND ADD TO THE CREAM CHEESE MIXTURE

REMOVE FROM THE MIXER AND FOLD THROUGH THE THICKENED CREAM, POUR THE MIX INTO THE LINED TIN AND COVER TIGHTLY WITH CLING FILM

PLACE IN A PRE-HEATED OVEN STEAM SETTING 100 DEGREES FOR 2 HOURS

ONCE COOKED REMOVE FROM THE OVEN AND REMOVE THE CLING FILM. PLACE ON A CAKE RACK TO COOL COMPLETELY

ONCE COLD REMOVE THE OUTER OF THE TIN AND BAKING PAPER, INVERT THE CAKE ONTO A SERVING PLATE AND REMOVE THE BASE, GARNISH WITH FRESH STRAWBERRIES AND SERVE

HINTS & TIPS

- AS THIS CHEESECAKE HAS NO TRADITIONAL BASE IT IS NOW A GOOD OPTION FOR YOUR GLUTEN FREE FRIENDS

- IF STRAWBERRIES ARE NOT TO YOU LIKING REPLACE THEM WITH RASPBERRIES OR BLUEBERRIES