

San Sebastian cheesecake with raspberry coulis



aroma
KITCHEN

INGREDIENTS

FOR THE RASPBERRY COULIS

1 bag frozen raspberries
100g caster sugar
Zest 1 lemon

FOR THE CHEESECAKE

300g gluten-free biscuits, crushed
100g melted butter
2 x 380g tins condensed milk
8 eggs
2 tsp vanilla extract
500g Emborg cream cheese
2 x 270ml Elmlea Double



METHOD

- 1 Start by heating the oven to 200°C. Line a large 22cm tin with 2 sheets baking paper.
- 2 Mix together the gluten-free biscuits and butter and press into the bottom of the tin.
- 3 Next, for the filling blitz together in a liquidizer the condensed milk, eggs, vanilla and cream cheese.
- 4 Add in the cream and blitz again to mix. Pour the mixture into the tin and place into the oven on the middle shelf.
- 5 Bake for approximately 50-60 minutes. Remove from the oven and allow to cool down completely in the tin.
- 6 Meanwhile, make the raspberry coulis by placing the frozen raspberries, sugar and lemon zest into a pan with 150ml water and cook together for 10-15 minutes.
- 7 Allow to cool down completely before serving with the cheesecake.