



HannaBerryFarm

Cheesecake with Boysenberry & Port Dessert Sauce

Ingredients

Base

$\frac{3}{4}$ packet crushed wholemeal biscuits

75g butter, melted

Filling

2 Tbsps gelatine

4 Tbsps water

2 eggs, separated

$\frac{1}{2}$ cup sugar

$\frac{1}{2}$ cup milk

150g cream cheese

$\frac{1}{2}$ cup HannaBerryFarm boysenberry & port dessert sauce

Method

Crush biscuits. Melt butter, add crumbs and mix well, then press into a spring base cake tin and refrigerate. Add gelatine to water. Leave to stand for 5 minutes. In double boiler or basin mix egg yolks, half sugar and milk. Stir over hot water until custard coats spoon, add gelatine and stir until dissolved. Allow mixture to cool. Add HannaBerryFarm boysenberry & port dessert sauce. Beat cream cheese until soft then gradually add cooled custard. Beat egg whites and sugar until stiff then fold into setting custard mixture. Pour into biscuit crust and set in refrigerator. Decorate with yoghurt or whipped cream and drizzle with boysenberry & port dessert sauce.