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Crust:

<http://www.bbcgoodfood.com/recipes/2869/new-york-cheesecake?pager.offset=20>

100g butter melted, plus extra for tin

280g sweet biscuits, made into fine crumbs (I use Marie Biscuits)

Position an oven shelf in the middle of the oven. Preheat the oven to fan 160C/ conventional 180C/gas 4. Line the base of a 23cm springform cake tin with parchment paper. For the crust, melt the butter in a medium pan. Stir in the biscuit crumbs and sugar so the mixture is evenly moistened. Press the mixture into the bottom of the pan and bake for 10 minutes. Cool on a wire rack while preparing the filling.

Blueberry swirl:

<http://www.creativegourmet.com.au/recipe-database/blueberry-swirl-cheesecake>

300g fresh/ frozen blueberries (I used fresh ones)

55g/ ¼ cup caster sugar

- Place the blueberries and sugar in a small saucepan over low heat and stir until

the sugar is dissolved.

- Increase heat to medium and simmer for 8 minutes or until thick.
- Process the blueberries in a food processor and press through a sieve. Set aside to cool.

Filling:

<http://gourmetbaking.blogspot.sg/2012/07/pierre-hermes-cheesecake.html>

1 kg (2 1/4lbs) cream cheese, at room temperature

300g sugar

5 eggs

2 egg yolks

70g heavy cream

50g flour

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- Preheat the oven to 195F/100C
- Mix the cream cheese and sugar and beat until smooth.
- Add egg yolks, eggs and cream one by one until fully incorporated and smooth
- Add the flour and mix well.
- Pour the cream cheese filling onto the cooled cheesecake base in the ring on the baking sheet.
- Drizzle the blueberry mixture over and swirl lightly with a butter knife.
- Place in the oven and bake for 2 1/2 hours until the edges are set and the

middle is a little wobbly.

- Remove the cheesecake from the oven, set aside to cool, then refrigerate.