



Recipes for Yackandandah hand made preserves, curds and & sauces

## Passionfruit curd cheesecake

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### Serves

12 people

### Ingredients

- 250g butternut biscuits
- 200g digestive biscuits
- 120g butter, melted
- 500g cream cheese, at room temperature
- 100g caster sugar
- 300g sour cream
- 2 eggs
- 1 tsp finely grated lemon rind
- 2 cups Yackandandah Premium Passionfruit Curd

### Method

- Preheat oven to 160°C. Line the base of a 20cm spring-form pan with baking paper. Place the biscuits in a food processor and process until finely crushed. Add the butter and process until well combined. Transfer mixture to the pan and use a glass to press the crumb mixture firmly over the base and side of the pan. Place in the fridge for 30 minutes to set.
- Use an electric mixer to beat cream cheese and sugar in a bowl until smooth. Add the sour cream and beat until smooth. Add eggs and lemon rind and beat until just combined.
- Pour half the cream cheese mixture into the biscuit base. Dollop spoonfuls of half the passionfruit curd over the cream cheese. Pour over remaining cream cheese and dollop half of the remaining curd. Use a bamboo skewer to gently swirl passionfruit mixture and cream cheese to make a marbled pattern.
- Place on an oven tray and bake in oven for 45 minutes or until centre is just set. Turn oven off. Leave cheesecake in the oven, with the door ajar, for 1 hour or until cooled completely. Cover loosely with plastic wrap and place in the fridge to chill. Spread over remaining curd to serve.

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