



Eggnog cheesecake

Gaggenau Appliance:

Preparation Time: 20 minutes + 30 minutes chilling + cooling time

Cooking Time: 1 hour 10 minutes

Serves: 10

Ingredients

250g packet ginger biscuits
2 tbsp brown sugar
90g butter, melted
½ cup pouring custard
500g cream cheese
100g caster sugar
½ tsp cinnamon
¼ tsp nutmeg, extra to garnish
2 tsp vanilla paste
3 eggs
½ cup sour cream

Rum whipped cream

250ml thickened cream
3 tbsp sugar
1 tbsp rum

Method

Preparation

1. Heat oven to Hot air 160°C + humidity 30%. Line the base and sides of a 20cm spring form tin with baking paper.
2. Combine ginger biscuits and sugar in a food processor and blitz to fine crumbs. Add butter and blitz until combined. Press the crumb mix into the base and sides of the tin. Refrigerate the crust for 30 minutes.
3. In the bowl of a stand mixer beat the cream cheese on low speed for 2 minutes until smooth. Add sugar, spices, egg and mix until combined. Add custard, vanilla and sour cream and mix.
4. Pour the mixture into the prepared tin and bake in the oven for 1 hour and 10 minutes. It will still appear wobbly in the centre, but will continue to cook as it cools. Cool in the tin on a wire rack. Place in the refrigerator for 4 hours to chill.
5. To make the flavoured cream, whisk the cream to soft peaks, add the remaining ingredients and whisk until thick.

To finish

1. Decorate cold cheesecake with whipped cream, grate over some fresh nutmeg and serve.

Note

Cheesecake can be made two days in advance and decorated with cream prior to serving.