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*ingredients to inspire...*

# **NEW YORK BAKED LEMON CHEESECAKE WITH BLACKBERRY COMPOTE**

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Brought to you by  
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### Ingredients

1 sponge base (23cm)

1 vanilla pod

1 lemon (grated zest  
and juice)

200g caster sugar

75g cornflour

900g full-fat soft  
cream cheese

4 large eggs

275ml double cream

400g blackberries

50ml honey

100g sugar

# NEW YORK BAKED LEMON CHEESECAKE WITH BLACKBERRY COMPOTE

Serves: 4

### Method

1. Preheat the oven to 180°C/gas mark 4.  
Slice the sponge base through horizontally to form a 5mm thick disc, and place it in the bottom of a springform 23cm cake tin.
2. Split the vanilla pod in half lengthways and scrape out the seeds. Put the vanilla seeds, lemon zest and juice, caster sugar, cornflour and cream cheese into a bowl and whisk together. Add the eggs, one at a time, beating well between adding each one. Add the double cream, whisking until the mixture is smooth.
3. Pour into the cake tin and tap it lightly to settle the mix. Bake for 45 minutes to 1 hour until the top is golden and the cheesecake just set.
4. Remove from the oven and leave to cool.
5. Place the blackberries in a small pan with the honey and sugar and gently bring to the boil. Reduce the liquid for 5 minutes, then leave to cool in the fridge.
6. When cool, remove the cooked cheesecake from the tin and cut into portions. Place on white china plates and serve with the blackberry compote.

