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| Name of dish: Maple syrup and bacon cheesecake – John Proctor Dev Team | |
| Ingredients (weights and measures in metric where possible please):  Porridge oats  1 pack 250g butter  4 tubs full fat cream cheese  2 tubs mascarpone cheese  A little milk (about 100ml)  5 sheets leaf gelatine  200ml maple syrup plus additional for serving  1 packet streaky bacon  1tsp vanilla extract  Sea salt | Photo of finished dish (if available): |
| Method:  This cheesecake came out of a conversation in the dev team around putting bacon with anything. It sounds odd but I promise it works and is good! It actually plays on the classic sweet-salty combination used in salted caramel and the like.   1. Put the gelatine leaves in a bowl of cold water to soften for about 10 mins. 2. Melt the butter over a low heat and stir in the porridge oats, enough so that the mixture comes together, it should be not too wet and like a flapjack mixture. 3. Put the mixture in a large loose bottom cake tin and press down firmly, put in fridge to chill. 4. Heat the milk in a small saucepan until hot, but not boiling. Remove from the heat and stir in the softened gelatine until dissolved (just the gelatine – not the water used to soften it) 5. In a large bowl or food mixer combine the cream cheese, mascarpone, vanilla extract and maple syrup then slowly add the milk and gelatine mixture. Taste the filling and add more sugar to taste, if needed (bearing in mind additional maple syrup will go on top!). 6. Pour the filling into the tin on top of the base and put back in the fridge to cool for 2 to 3 hours or overnight. 7. Make bacon bits by heating your oven to 200C then baking the bacon on a baking tray until very crisp. Allow to cool slightly then put into a food processor or blender to make small bits with a large pinch of sea salt, alternatively chop finely. 8. To serve, remove the sides of the cake tin, cover with the bacon bits and liberally cover the cheese with maple syrup. | |

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**Recipe Card**