

Baked lime and Blueberry Cheesecake

Makes One Cake

Ingredients

250g plain digestive biscuits

125g unsalted butter

For the Filling

500g cream cheese at room temperature

80g castor sugar

15ml lime zest

30ml lime juice

2 eggs lightly beaten

250 ml feast-de-rennaissance Blueberry and grape relish

Method:

Preheat oven 160°C .

Lightly grease a 20cm spring form tin, line base and sides with baking paper.

Crush the biscuits till fine, mix in butter. Line the tin with this mixture, pressing firmly to base and sides.

Chill for 30 min. Beat cream, cheese, sugar and lime juice till creamy. Beat in eggs one at a time till incorporated. Pour into tin.

Bake for 45 min till just set. Remove from the oven and allow to cool.

To serve:

Slice cheesecake, dust with icing sugar and serve with a dollop of Blueberry and grape relish.