

Pomegranate Cheesecake

dessert > Pomegranate Cheesecake

DO-AHEAD: Cheesecake can be made a day ahead; keep in the fridge and make the topping, if you like, by an hour before serving.



serves **8** and ready in approx. **25minutes.**
(+ chilling)

Shopping LIST:

For the base: **225g** oat biscuits, **75g** butter,

For the filling: **250g** mascarpone cheese, **200g** full-fat soft cheese, **35g** icing sugar, **165ml** coconut milk, **20ml** fresh orange juice.

For the topping: seeds from **2** pomegranates, grated rind of $\frac{1}{2}$ small orange, juice of $\frac{1}{2}$ small orange, **1tbsp** caster sugar.

Method:

- Grease a **25cm** springform cake tin. Crumb **225g** oat biscuits by placing them between **2** parchment papers and crush them with a rolling pin; crush the crumbs as finely as you possibly can.
- In a bowl: add the biscuits and **75g** of melted butter. Mix to combine. Spoon into the prepared tin, press the mixture in well, then let it chill.
- In a bowl: beat **250g** mascarpone cheese, **200g** full-fat soft cheese and **35g** sifted icing sugar. Gradually beat in **165ml** coconut milk. Add **20ml** fresh strained orange juice and beat for another **minute**. The result pour it over the biscuit base, level and let it chill for a few hours, until set.

Make the cheesecake topping:

- Place the separated seeds from **2** pomegranates in a saucepan and add the grated rind of $\frac{1}{2}$ small orange, juice of $\frac{1}{2}$ small orange and **1tbsp** caster sugar. Bring to the boil, then lower the heat, cover and simmer for **5 minutes**. Allow to cool, then drain the juice, reserving **1tbsp** of it.
- Pour the pomegranate seeds and drizzle **1tbsp** juice over the top of the set cheesecake, then chill.
- To serve, run a knife between the edge of the tin and the cheesecake, then remove the side of the tin.



"enjoy it!"

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