

ROSE PETAL CHEESECAKES





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Preparation time: 30 minutes

Cooking time: 40 minutes

Serves: 4-8

1 pkt Digestive biscuits
1 pkt shortbread biscuits
100g unsalted butter, melted
2 eggs, separated
750g cream cheese
1½ cups caster sugar
2 Tbsp rosewater

2 tsp vanilla paste
3 eggs
1½ Tbsp plain flour
250g crème fraiche
2 Tbsp dried rose petals
rose petals, berries and Chantilly
cream, to serve

1 Preheat oven to 170°C. Place the biscuits in a food processor and pulse until a fine crumb forms. Put in a bowl and mix with the butter and 2 egg whites. Press into the base and sides of a 24cm cake tin (or individual cake rings), then refrigerate until firm.

2 Place the cream cheese, sugar, rosewater, vanilla, eggs and yolks in a food processor and puree until smooth. Add the flour and pulse again. Fold in the crème fraiche and rose petals.

3 Spoon into the biscuit shell and bake with a mist of water for 30-40 minutes, until golden and lightly puffed. Cool to room temperature, then serve with extra rose petals, berries and Chantilly cream.