

Wattleseed Cheesecake

6 hours and 15 minutes - 15 minutes preparation + 6 hour set time

Ingredients:

- 1pkt plain arrowroot biscuits
- 150g melted butter / margarine
- 400g white chocolate, broken into pieces
- 300g cream cheese (room temp, chopped)
- 250g mascarpone
- 3/4 cup sour cream
- 20g roasted ground wattleseed
- 200g poached quandongs



Ingredients:

1. grease and line the base of a 23cm spring cake tin
2. crush biscuits until fine, add melted butter and combine (best with food processor) press the mixture into the base of the lined tin, refrigerate while making the filling
3. place chocolate in a heatproof bowl and warm over a saucepan of simmering water, make sure the bottom of the bowl is not touching the water, stir occasionally until completely melted and smooth, remove from the heat
4. let the melted chocolate stand for 10 minutes or until barely warm but still liquid
5. using a handheld electric beater, whisk the cream cheese until smooth, add mascarpone and beat until combined
6. add sour cream and roasted ground wattleseed and whisk until mixture is completely combined and holding shape
7. add melted, cooled white chocolate to the mixture and combine
8. spoon the mixture over the biscuit base and smooth the top
9. refrigerate for 4-6 hours or until completely set
10. to serve, top with poached quandongs and/or sliced strawberries