

Rhubarb and ginger cheese cake

Ingredients

250g / 8oz Yorkshire rhubarb sticks cut into 2cm lengths and gently cooked with sugar to taste. Leave to cool.

Base

150g / 5oz ginger biscuits

50g / 2oz butter

1 tbsp. golden syrup

Topping

250g / 8oz tub mascarpone cheese

150g / 5oz Greek yogurt

50g / 5oz caster sugar

150ml / 1/4 pint double cream

25g / 1 oz. glace ginger



Method

Make the base. Finely crush the biscuit in a bag or grind them to a crumb in a food processor.

Heat the butter and syrup in a saucepan until melted, stir in the biscuit crumbs and mix well.

Tip the crumb mixture into 20cm spring-form cake tin and press flat covering the base of the tin. Chill in the fridge

While the base sets make the topping. Put the mascarpone in a bowl, mix to soften. Add the sugar and yogurt and mix again.

Next add the double cream and beat with an electric mixer until thick and forms soft peaks. Drain any liquid from the cooled rhubarb. Add the rhubarb pieces and glace ginger to the cheese mixture. Gently stir the rhubarb and glace ginger through the mixture.

Spoon the mixture on top of the base and smooth it out.

Chill the cheesecake in the fridge for at least 2 hours.

To serve run a thin bladed knife around the edge of the cheesecake before releasing from the tin.