



# GINGER & HIBISCUS CHEESECAKE

with Louisa's Ginger Honey  
& Louisa's Acacia Honey

## METHOD

Preheat oven 160 degrees Fan oven.

To a blender add all the ingredients for the base except the melted butter and honey and pulse until a sand like texture forms. Transfer mixture into a bowl, add butter and Louisa's honey and stir until fully combined.

Evenly press biscuit mix to the bottom of the cake pan. Tip: Using the bottom of a glass helps to create an even layer. Bake mixture for at 160 degrees for 10 minutes then set aside to cool.

Meanwhile, using an electric whisk, stand mixture on low speed or regular whisk, beat together cream cheese, yogurt, Louisa's Acacia Honey, vanilla bean paste, vanilla extract, cornflour and lemon zest until well combined. Tip: Beat mixture on a low speed as you do not want to incorporate too much air, which can cause cracks.

Add eggs into mixture one at a time, ensuring each egg is fully incorporated before adding the next. Once complete pour the cream cheese mix onto the cooled biscuit base.

sponsored by



a recipe by  
**VANESSA  
HAUGHTON**



Vanessa Haughton  
Masterchef UK 2022

Louisa's  
**HONEY**

*The real nectar of Italy*

[louisas-honey.com](https://louisas-honey.com)



## METHOD CONTINUED

To bake, cover the bottom and sides of the cake pan in foil. Place the cake pan inside another larger pan. Fill the outside pan with boiling water to go about halfway up the sides of the cake pan. The water should not go above the top edge of the foil on the cake pan. Bake for 1hr 15mins at 160 degrees until set with a slightly wobbly centre.

Once cooked remove from oven leaving the cheesecake in pan with water. Cool for 1.5hrs before removing cheesecake from water pan and transferring to fridge to continue cooling.

To make the hibiscus topping; using a saucepan on a low flame brew the hibiscus in water until water changes to a vibrant red. Set aside to cool.

Once at room temperature sprinkle Agar Agar onto hibiscus water and leave for 15mins.

Next add sugar and Louisa's Ginger Honey to hibiscus water, stir and heat gently until sugar and honey have dissolved. You will need this mixture to come to a boil at least twice.

Strain mixture through a fine mesh sieve into a jug and set aside to cool. Once cooled to room temperature remove cheesecake from the fridge and pour hibiscus mixture on top. Refrigerate for 3-4hrs or until set and ready to serve. Enjoy!



Louisa's  
HONEY

The real nectar of Natty



[louisas-honey.com](https://louisas-honey.com)



@louisas\_honey



Vanessa Houghton  
@vanessa\_makespastry