

GINGER & HIBISCUS CHEESECAKE

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

This gorgeously spiced baked Vanilla and Ginger Cheesecake with Hibiscus topping is a perfect dessert all year round. Made using two of Louisa's mouthwatering honeys, the filling offers a gentle sweetness from the Acacia honey often likened to candy floss and Louisa's Ginger Honey in the base and topping adding a subtle warmth.

This recipe makes a 9" cheese cake. Be sure to use a springboard cake pan and to line the bottom and sides of the tin.

[Ingredients overleaf]



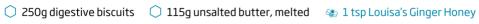




Vanessa Haughton Masterchef UK 2022

INGREDIENTS

FOR THE BASE



80g stem ginger, roughly chopped3-4 tsp ginger powder1 pinch of salt

FOR THE FILLING

- 680g cream cheese 230g Greek yoghurt ※ 240g Louisa's Acacia Honey
- 4 large eggs
 2 tsp vanilla bean paste
 1 tsp vanilla extract
 1/4 tsp lemon zest

FOR THE HIBISCUS TOPPING

- 1.5 tap Agar Agar 280g water 50g dried hibiscus 30g caster sugar
- 🐲 30g Louisa's Ginger Honey



SCAN FOR THE FULL RECIPE







louisas-honey.com



