



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]

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Vanessa Haughton
Masterchef UK 2022

Louisa's
HONEY

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INGREDIENTS

FOR THE BASE

- 250g digestive biscuits
- 115g unsalted butter, melted
- 1 tsp Louisa's Ginger Honey
- 80g stem ginger, roughly chopped
- 3-4 tsp ginger powder
- 1 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

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