



Baked Goats Cheesecake

To make the base:

1 packet of Granita Biscuits
100g of almonds
80mg butter, melted

Blitz the almonds and biscuits in a food processor. When the texture of breadcrumbs is achieved, add the melted butter and blitz again. When evenly dispersed through the mix, press into the base and up the sides of a 20cm springform tin (remember to put the base upside down to make it easy to get off after baking). Pop into the fridge for an hour (or if you're organized, overnight).

To make the cake:

200g Tongola Curdy
250g cream cheese
150g brown sugar
1 tsp vanilla essence
4 eggs

Cream the Curdy, cream cheese and brown sugar together. Add the eggs, one at a time, beating well continuously. Don't add the next add until the mixture is smooth. Pour the mixture into the base and bake at 160°C for 35-45 minutes, until just set. To prevent cracking, turn the oven off and allow to cool in the oven with the door ajar until completely cool.

Serve with cream, and berries on the side.