

CARAMEL MISO CHEESECAKE – SHOWCASED AT THE “TASTE OF JAPAN” EVENT IN MAY 2017

Recipe by MARY-ANNE FRASER

INGREDIENTS:

500 gm CREAM CHEESE -ROOM TEMPERATURE

1 TIN CARAMEL CONDENSED MILK

½ CUP SUGAR, 1 TABLESPOON WATER FOR CARAMEL

½ CUP CREAM FOR CARAMEL

1 FLAT DESSERT SPOON WHITE MISO PASTE

3 EGGS

1 CUP CREAM

1 DESSERT SPOON CORNFLOUR

BASE

1 PKT MARIE BISCUITS

80GM BUTTER

METHOD:

23cm Springform tin greased

Combine crushed biscuits and melted butter and press into tin, refrigerate for 30 minutes

CARAMEL- in heavy based saucepan put sugar and water,, stir until sugar is partly dissolved. Cook over medium heat WITHOUT STIRRING AT ALL- until a DARK caramel is formed, add ½ cup cream and watch it will SPIT. COOL

CREAM CHEESE IN MIXER BEAT UNTIL SMOOTH, ADD CONDENSED MILK, EGGS ONE BY ONE, MISO, CORNFLOUR, CREAM AND BEAT BRIEFLY UNTIL COMBINED. ADD CARAMEL AND MIX. POUR ONTO PREPARED BASE AND BAKE IN 160 DEG OVEN FOR AROUND 30 MINUTES, REDUCE HEAT TO 150 AND COOK FOR FURTHER 1HR OR UNTIL OUTSIDES ARE FIRMSIH AND CENTRE IS STILL A BIT WOBBLY. COOL AND REFRIGERATE. TO SERVE REMOVE FROM REFRIGERATOR AT LEAST 30 MINUTES BEFORE SERVING. SERVES 8 AT LEAST, USE HOT WET KNIFE TO CUT.