

Classic Baked Cheesecake with Mango & Fig



Method

Rub together the butter and flour until it resembles fine bread crumbs (or pulse it together in a food processor). Add the egg yolk and water and combine until it resembles a dough. Be careful not to overwork the dough.

Grease and flour a 25cm quiche/flan tin.

Remove from the bowl shape into a ball and flatten gently with the palm to approximately 1 inch and wrap in plastic and chill for 30 minutes.

Preheat the oven to 150 degrees Celsius.

Place the $\frac{3}{4}$ of the dough between 2 sheets of grease proof paper and roll out to approximately $\frac{1}{2}$ cm thick.

Line the quiche tin with the dough cutting off the excess.

Blind bake the base for 30 minutes.

Add the cream cheese, sugar, vanilla and chai to a mixer and beat well. Add the lightly beaten eggs last and mix through thoroughly.

Pour the filling into the pastry shell and place into the same oven for a further 30 minutes. Check that the cheesecake is firm before removing from the oven.

Set aside and cool and place in the fridge to chill. Prior to serving top with a layer of the Traditional Queensland Mango & Fig Chutney and serve with whipped cream.



Ingredients

Base

150g chilled diced butter
225g plain flour
1 egg yolk
2 tbsp water



Filling

700g Cream cheese
200g Castor sugar
1 tsp vanilla extract
1 tsp [Chai spice blend](#) (optional)
3 lightly beaten eggs

Topping

3-5 tbsp. [Traditional Queensland Mango & Fig Chutney](#).

Mudgeeraba Spices & Curry Blends 410 Gold Coast Springbrook Road, Mudgeeraba Qld 4213 Ph (07) 5530 7443

www.mudgeerabaspices.com.au

©MUDGEERABA SPICES PTY LTD 2012

