

Miele

Goat's cheesecake with poached stone fruit in basil syrup

By Miele

45 minutes

Preparation Time

1 hour 30 minutes

Cooking Time

12 serves

Serves



INGREDIENTS

Poached stone fruit

- 500 ml water
- 120 g caster sugar
- 1 vanilla bean, split and scraped
- 1 lemon, zest peeled into strips
- 6 yellow peaches
- ½ cup loosely packed basil leaves

Base

- 1 x 250 g packet ginger nut biscuits
- ½ cup pine nuts, roasted
- 100 g butter, melted

Filling

- 500 g goat's cheese
- 200 g thickened cream
- 130 g caster sugar
- 1 lemon, zest and juice
- 5 eggs

To serve

- Extra small basil leaves

Miele accessories

- Deep steam container

METHOD

Poached stone fruit

1. Place water, sugar, vanilla bean and lemon zest into a saucepan over high heat, induction setting 9. Bring to the boil for 2 minutes. Remove from heat and cool for 5 minutes.
2. Place peaches into a deep solid steam tray and pour over warm syrup. Cover with aluminum foil and Steam at 100°C for 10-15 minutes, depending on the size and ripeness of fruit.
3. Allow to stand at room temperature for 5-10 minutes to cool. Peel skin and return to cooled syrup. Refrigerate until further use.

Base

1. Blend the biscuits and pine nuts in a food processor. Gradually add melted butter to combine.
2. Press into a 22 cm greased and lined springform or loose bottom cake tin. Refrigerate for 30 minutes.

Filling

1. In a food processor, blend the cheese, cream, sugar, lemon zest and juice and eggs until smooth.
2. Pour into the cake tin. Gently tap to remove any air bubbles.
3. Place cake into the combi steam oven. Select Combi mode: Conventional at 140°C + 1 hour 10 minutes + 60% moisture.
4. Ensure cake is cooked by testing with a skewer. Leave in the oven with the door ajar to cool slowly before refrigerating overnight.

To serve

1. Strain peaches from syrup. Cut peaches into eighths and reserve. Place peach syrup into a saucepan and bring to the boil on high heat, induction setting 8. Boil to reduce to a syrupy consistency for approximately 5-10 minutes.
2. Add basil leaves. Stand for 30 minutes to cool. Strain and keep at room temperature.
3. Remove cake from the tin, top with poached fruits and drizzle with basil syrup and extra basil leaves.

Hints and tips

- You can also bake sliced fruits directly on top of the cheesecake at Filling – Step 2 and omit poached fruits steps.
 - To bake in a conventional oven; place cheesecake on shelf position 2 and Bake at 140°C for 1 hour 50 minutes. Once cooked, open the oven door and allow to cool for 1 hour before refrigerating overnight.