

Truffle Honey Cheesecake Recipe

Based on the recipes of Chef Kim Brennan of State Buildings

Video Link: <https://fb.watch/rtNWCDQzIt/>



Serves: 8-10 servings

Preparation Time: 20 minutes (excluding cooling and refrigeration)

Cooking Time: 85 minutes

Ingredients:

- 500g cream cheese
- 150g caster sugar
- 10g vanilla paste
- 50g Truffle Hill Honey
- 1 whole + 1 yolk eggs
- 200g double cream
- 200g digestive biscuits
- 50g butter
- A pinch of salt

Instructions:

1. Prepare the Base:

- Begin by crushing the digestive biscuits into a fine texture.
- Melt the butter and mix it with the crushed biscuits and a pinch of salt.
- Press this mixture into the bottom of a springform cheesecake tin to form a firm base.
- Set aside as you prepare the filling.

2. Cheesecake Filling:

- Allow the cream cheese to reach room temperature for smoother mixing. Combine it with caster sugar in a mixer until well integrated.
- Add vanilla paste and Truffle Hill Honey to infuse the mixture with their rich flavours.
- Gradually incorporate the egg and the additional yolk, mixing until the composition is silky and smooth.
- Follow this by blending in the double cream, which will enhance the creaminess of your cheesecake.

3. Baking:

- Pour the cream cheese mixture over the biscuit base in the tin.
- *TIP:* Give it a little tap to help release the air bubbles.
- Bake in a preheated oven at 100 degrees Celsius for about 85 minutes.

4. Cooling and Serving:

- After baking, allow the cheesecake to cool at room temperature before refrigerating it for at least two hours to set properly.
- Serve your truffle honey cheesecake with a generous drizzle of Truffle Hill Honey over each slice for an added touch of luxury.