



## Irish Baked Cheesecake

A decadent and creamy baked cheesecake made with stout and cream liqueur brings a taste of Ireland to this baked dessert.

**Serves:** 12 | **Cooking Function:** 4D hotAir with low addedSteam 180°C for 10 minutes, 165°C for 40-45 minutes | **Preparation time:** 20-25 minutes

### Ingredients

- 165g bourbon biscuits
- 56g unsalted butter, melted
- 750g cream cheese
- 190g crème fraîche
- 3 eggs
- 1 egg yolk
- 185ml double cream
- 440ml can of Guinness (or any other stout)
- 2 tbsps cornflour
- 2 tsps vanilla extract

#### For the topping

- 300ml double cream
- 2 tbsps icing sugar
- 3½ tbsps cream liqueur
- 30g dark chocolate, curled or grated

**Note:** Allergens highlighted in bold

### Method

1. Using a 23cm/9" cake tin, line the base with greaseproof paper and grease the sides of the tin.

2. Pour the Guinness into a medium saucepan and bring to the boil. Lower the heat and allow to simmer for about 10 minutes. Let the stout reduce to 187ml, pour into a measuring jug and refrigerate.
3. Preheat the oven to 4D hotAir 180°C.
4. Place the bourbon biscuits in to a food processor and pulse until they become fine crumbs. Add the melted butter until fully combined and the crumbs begin to stick together.
5. Spoon the crumb mixture into the bottom of the cake tin, evenly press the crumbs so that they cover the base of the tin.
6. Bake for 10 minutes then allow to cool completely.
7. Turn the oven on and set to 200°C.
8. Using either an electric whisk or stand mixer, beat together the cream cheese and sugar on a medium speed.
9. Beat the eggs and the yolk into the mixture one at a time. Then add the cornflour, crème fraîche, double cream and vanilla extract to the mixture, whisk until combined.
10. Slowly add the cooled reduced stout whilst continuously whisking until fully combined.
11. Pour the cheesecake mixture on top of the cooled biscuit base, make sure it is evenly spread.
12. Place in the oven for 10 minutes with low addedSteam, then reduce the temperature to 165°C with low addedSteam for 40-45 minutes.
13. Once baked, turn off the oven. Do not remove the cheesecake at this point. Allow it to cool down gradually in the oven for roughly an hour.
14. Place the cheesecake in the fridge for at least 4 hours or overnight.

### **For the topping**

1. Using an electric whisk, whip the cream, icing sugar and Irish cream liqueur together until thick and stiff peaks.
2. Once whipped, place in a piping bag with a star shaped nozzle and pipe medium sized rosettes on top of the cheesecake. Sprinkle the chocolate curls on top of the cream and serve.