

Ala's Recipes

Cheesecake

Ingredients:

Preparation time: approx. 60 min

Servings: Spring form cake tin 20 cm

Cake:

- 500g of cottage cheese
- 125g of sour cream
- 3 eggs (room temperature)
- 170g icing sugar
- 1 tbsp of vanilla extract
- 50g of milk powder
- pinch of salt
- 1-4 tsp of lemon/lime juice (optional)
- 1 tsp of oil or butter

Base:

- half cup or raisins
- 100g of poppy seeds
- 140g of digestive cookies
- 1 tbsp of honey
- 40g of butter
- orange peel from 1 orange
- 1-2 tsp of lemon/lime juice

*Proportions of poppy seeds and cookies can be changed if you want more of a poppy seed flavour, just keep them more or less in the 240-250g range.

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Base:

2-3 hours before cooking:

- Boil water, place poppy seeds in a heatproof jug or dish, pour boiling water until fully covered, and set it aside.

15-20 minutes before cooking:

1. Boil water, place raisins in a heatproof jug or dish, pour boiling water until fully covered, and set it aside.
2. Prepare a water-vinegar wash solution to clean the orange (1 part vinegar to 4 parts water) and soak the orange. Rinse it afterwards.

Right before cooking:

1. Prepare your cake mould: line it with baking paper and grease the walls with oil or butter.
2. Preheat your oven to 170°C with a fan or 180°C without.
3. Clean or pasteurise the eggs if you intend on trying raw cheesecake batter.

Preparation (Base):

1. In a food processor, blend digestive cookies into a powder. Once blended, transfer them to a large mixing bowl.
2. Using a fine-mesh strainer, drain the poppy seeds and raisins. Add them to the food processor and blend into a paste, then add this paste to the bowl with the cookie powder.
3. Grate the orange peel and add it to the rest of the ingredients.
4. In a small saucepan, melt the butter and honey (if the honey is not liquid).
5. Once the butter and honey mixture is liquid, pour it into the bowl with all the ingredients and mix until fully combined.
6. Add lime/lemon juice, mix until fully combined. Add more juice if needed.
7. Take the cake mould and spread the base evenly in it, then place it in the fridge.

Preparation (Cheesecake):

1. Add all the ingredients into a large bowl and blend them well with a blender until smooth. Taste it and add more sugar or lemon/lime juice if desired.
2. Retrieve your cake mould from the fridge and pour the cheese mixture into it.

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3. Place it in the oven and bake for approximately 40-50 minutes (longer baking may be required for an oven without a fan; check regularly to ensure the top is not burning).
4. Once baked, allow it to cool down and then refrigerate it.