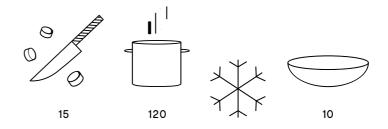




Peach Melba Ripple Cheesecake

Everybody loves Cheesecake! This is fruity number has an extra depth of flavour. Great for alfresco dinning or rounding off a BBQ.



Ingredients

For the base:

100g rolled oats

75g blanched almonds

3 tbsp The Groovy Food Company organic coconut sugar

75g The Groovy Food Company organic coconut oil, melted

For the filling:

100g The Groovy Food Company LightAmber & Mild organic agave nectar 3 tbsp cornflour 500g ricotta cheese 3 large organic eggs, lightly beaten 150ml pot double cream 1 tsp vanilla extract

For the fruit puree:

1 x 410g tin peach halves in juice, drained
2 tbsp The Groovy Food Company Light Amber &
Mild organic agave nectar
150g raspberries

Directions

- 1. Heat oven to 180C/160C fan/gas 4 and grease and line the base of a 20cm spring-form cake tin.
- 2. Blitz together the oats, almonds, coconut sugar and ¼ tsp salt in a food processor to fine crumb. Tip into a bowl and stir through the melted coconut oil.
- 3. Press into the prepared tin and bake for 15-20mins. Set aside to cool.
- 4. For the fruit purees: whiz ½ the peach halves and 1 tbsp agave in a food processor until smooth, then do the same with 75g raspberries and 1 tbsp agave.
- 5. Pass the rasps through a sieve, discarding the seeds. Pop into separate pans and simmer for a few minutes until thickened, set aside to cool.
- 6. To make the filling, beat together the agave and cornflour, add the ricotta and beat well until smooth, then stir in the cream, vanilla, and ½ the peach puree, until smooth. Add the eggs a little at a time. Fold through the remaining raspberries.
- 7. Chop the remaining peaches and fold in too. Pour on to the base.
- 8. Dollop over spoonfuls of the purees and swirl through with the back of a spoon or knife. Bake for 10 minutes then reduce the heat to 120C/100C fan/gas $\frac{1}{2}$ and cook for 1 hr

45 mins -2hrs more, until only a slight wobble in the centre.
9. Turn the oven off and leave for 1 hr, then open the door slightly and cool in oven for 1hr more. Transfer to the fridge and chilli overnight before serving.