**Roasted Peach Cheesecake: Puff – School of Pastry (**<https://www.puffthebakery.co.uk/>)

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| **Graham Cracker Base** |  |
| **Ingredients**  160g plain flour  25g caster sugar  25g dark brown sugar  1/4 tsp ground cinnamon  1/4 tsp ginger  1/4 tsp fine salt  1/4 tsp bicarbonate of soda  112g unsalted butter, cubed  40g golden syrup  -  25g unsalted butter, melted | **Method**   1. Place the plain flour, sugars, spices, salt and bicarbonate into a bowl and mix 2. Add in the butter and breadcrumb 3. When it is at a breadcrumb consistency, add in the golden syrup and mix until a dough forms 4. Break this mixture up into small pieces and place on a baking tray with an edge 5. Cook in a pre heated oven, 160 degrees fan/180 degrees for 25-35 minutes 6. When the dough is golden take out of the oven and allow to cool before blitzing 7. Mix with 25g melted butter to form a base and press into the bottom of an 8 inch cake tin |
| **Cheesecake Filling** |  |
| **ingredients**  2 egg yolks (20g each)  120g caster sugar  40ml water  3 gelatine leaves\*  1 x lemon zest & juice  320g full fat cream cheese  320ml double cream, lightly  whipped | **Method**   1. Soak the gelatine in ice cold water 2. Place the yolks in the bowl of a stand mixer, whisk 3. Heat the sugar and water to 121 degrees 4. Pour over the yolks and whisk until cool (this is a pate a bomb) 5. Heat the lemon juice, dissolve the gelatine 6. Pour into the pate a bomb and mix until cool but not cold 7. Gently beat the cream cheese, add to the pate a bomb mix and mix until smooth 8. Fold in the lightly whipped cream 9. Pour into the prepared tin and set in the fridge for 4 hours or overnight. 10. Top with roasted peaches |
| **Roasted Peaches** |  |
| **Ingredients**  3 peaches  Caster sugar  Water  Lemon juice | **Method**   1. Sprinkle some sugar in the base of a roasting tray 2. Add peaches cut in half 3. Sprinkle a little more sugar over the top and squeeze over some lemon juice 4. Add a dash of water too 5. Roast at 170 degrees fan or 190 oven for 10-15 minutes 6. Keep an eye on your fruit if roasting, Timings vary greatly depending on how ripe the fruit is 7. Once the peaches are cooked, filp them oven to sit until cooled and then remove the skins |