

Passionfruit curd cheesecake

Serves 12

250g butternut biscuits

200g digestive biscuits

120g butter, melted

500g cream cheese, at room temperature

1/2 cup (100g) caster sugar

300g sour cream

2 eggs

1 tea spoon finely grated lemon rind

Passionfruit curd

2 passionfruit

50g butter

2 eggs, lightly whisked

1/2 cup (100g) caster sugar

1 tablespoons lemon juice

1. Line the base of a 20cm (base measurement) springform pan with baking paper. Place the biscuits in a food processor and process until finely crushed. Add the butter and process until well combined. Transfer mixture to the pan and use a glass to press the crumb mixture firmly over the base and side of the pan. Place in the fridge for 30 minutes to set.
2. In the meantime, to make the passionfruit curd, place passionfruit pulp, butter, eggs, sugar and lemon juice in a saucepan over low heat. Cook, stirring, for 5 minutes or until mixture boils and thickens. Remove from heat and set aside for 30 minutes to cool.
3. Preheat oven to 160°C. Use an electric mixer to beat cream cheese and sugar in a bowl until smooth. Add the sour cream and beat until smooth. Add eggs and lemon rind and beat until just combined.