



Kurrajong Australian Native Foods

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Lemon Myrtle Cheesecake

Perfect for your next dinner party... Fantastic served with our Rainforest Plum Coulis, a tart luxuriant crimson desert sauce drizzled around the plate.

Base:

3/4 packet of Nice or other plain sweet biscuit

130g melted butter

1/4 tsp Lemon Myrtle

Crush into small crumbs, mix in butter & press into a pie or flan plate.

Filling:

125g margarine

250g cream cheese

1 cup caster sugar

1 tsp vanilla essence

1 tablespoon Lemon Myrtle

Method:

Put all ingredients in mixer & cream, beat until light & fluffy. Pour over biscuit base and place in refrigerator overnight. Flavour improves on maturity over 2 days so make a day or so before use to allow the Lemon Myrtle to infuse the filling. Yum! Can also make a New York Style baked cheesecake adding around 1 tbs of ground Lemon Myrtle to the filling and allowing to sit at least overnight to infuse.

Tip: Make the cheesecake the day before serving. The essential oil in the Lemon Myrtle (citral) will infuse the cheesecake overnight.

To order Lemon Myrtle or find out more Scrumptious Native Recipes visit us online:

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