



Honey caramel macadamia nuts cheesecake

SERVINGS

4 people

COURSE

Dessert

PERFECT FOR

Decadent Dessert

SKILL LEVEL

Moderate

INGREDIENTS

Base

- 40 g plain biscuits
- 0.1 cup roasted macadamias
- 24 g butter melted

Filling

- 0.8 tsps gelatine
- 150 g cream cheese
- 100 g sour cream
- 0.2 cup caster sugar
- 0.4 tablespoon honey
- 0.4 tspn vanilla essence

Topping

- 0.1 cup honey
- 32 g butter
- Pinch of sea salt
- 0.4 cup macadamia halves and wholes

INSTRUCTIONS

Base

- . For the base, break the biscuits into pieces and place in a food processor with the roasted macadamias and process to a coarse crumb. Add the butter and process until combined. Ensure it maintains a coarse crumb texture but comes together when pressed between your thumb and forefinger. Firmly press the crumb into the base of a 20cm round springform tin and chill in the fridge while you make the filling.

Filling

- . For the filling, place two tablespoons of water into a small bowl. Sprinkle the gelatine evenly over the surface of the water and let stand for five minutes. Meanwhile, place the cream cheese in a large bowl and using electric beaters, beat until smooth. Add the sour cream, caster sugar, honey and vanilla and beat until smooth. To completely dissolve the gelatine, place the small bowl with the softened gelatine within a larger bowl of boiled water and stir gently until the gelatine has completely dissolved. Using a spoon, stir the gelatine quickly through the cream cheese mixture. Pour the filling over the crumb crust and refrigerate for at least 4 hours, until completely set.

Topping

- . One hour before serving, prepare the honey caramel macadamia topping. Place the honey and butter in a small saucepan and stir over medium heat until the mixture is melted and combined. Add the pinch of sea salt and simmer gently for 5-7 minutes until the mixture has slightly thickened and is glossy. Stir in the macadamias. Allow to cool to room temperature.

To serve

- . To serve, gently transfer the cheesecake onto a serving plate and pour over the cooled honey caramel macadamia topping.

NUTRITION

Calories: 518kcal

Carbohydrates: 32g

Protein: 6g

Fat: 43g

Saturated Fat: 19g

Polyunsaturated Fat: 2g

Monounsaturated Fat: 18g

Trans Fat: 0.5g

Cholesterol: 83mg

Sodium: 270mg

Potassium: 169mg

Fiber: 2g

Sugar: 24g

Vitamin A: 1009IU

Vitamin C: 0.5mg

Calcium: 88mg

Iron: 1mg