

酸橙及热情果芝士蛋糕

方法

1. 先在一个直径约20厘米的弹簧烤模上抹油，在底面铺上烘焙纸，把烤炉预热至160摄氏度。把饼干放入食物搅拌机中搅碎，加入牛油混合均匀，用勺子舀入烤模中齐边压紧，然后冷藏30分钟。
2. 用电动搅拌机搅打奶油芝士、糖、酸橙皮、「新的」浓缩橙汁及「新的」浓缩热带水果汁至软滑，然后慢慢加入鸡蛋和热情果肉。把混合物倒入烤模中，用烘焙专用盘盛放烤模，烘烤45-50分钟，取出，完全冷却。
3. 顶饰的制作：在小锅里用2勺水慢火加热糖和玉米粉，搅拌至软滑。再加入2勺水和热情果肉搅拌直至混合物沸腾并变粘稠。把热的顶饰平整地放在冷却的芝士蛋糕上，待自然冷却后冷藏过夜。食用时可伴少许奶油。

Ingredients

- 250g plain sweet biscuits
125g unsalted butter, melted
- Filling**
500g cream cheese, softened or at room temperature
90g caster sugar
2 teaspoons grated lime rind
2 tablespoons fresh lime juice
1 teaspoon **sunquick** tropical concentrate
2 eggs, lightly beaten
125ml passionfruit pulp
- Passionfruit topping**
1 tablespoon caster sugar
3 teaspoons cornflour
125ml passionfruit pulp

材料

- 250克甜饼干
125克溶化的无盐牛油
- 馅料**
500克软化的奶油芝士
90克细砂糖
2茶匙碎酸橙皮
1茶匙「新的」浓缩橙汁
1茶匙「新的」浓缩热带水果汁
2个打匀的鸡蛋
125毫升热情果果肉
- 热情果顶饰
1茶匙细砂糖
3茶匙玉米粉
125毫升热情果果肉



Baked lime and passionfruit
cheesecake

Method

1. Lightly grease a 20 cm diameter springform tin and line the base with baking paper. Preheat the oven to warm 160°C. Finely crush the biscuits in a food processor and mix in the butter. Spoon into the tin and press firmly into the base and side of the tin. chill for 30 minutes.
2. Using electric beaters, beat the cream cheese, sugar, lime rind lime juice and **sunquick** tropical concentrate until creamy. Gradually beat in the eggs and passionfruit pulp. Pour into the tin, put on a baking tray to catch any drips, and bake for 45-50 minutes, or until just set. Cool completely.
3. To make the topping, combine the sugar, cornflour and 2 tablespoons water in a small pan over low heat. Stir until smooth, add 2 more tablespoons water and the passionfruit pulp and stir until the mixture boils and thickens. Pour the hot topping over the cooled cheesecake, spread evenly and cool completely. Refrigerate overnight. Can be served with piped cream.

