

姜梨芝士蛋糕

材料

250克消化饼
2大匙姜蓉
100克溶解的无盐牛油

馅料

3-4个雪梨
150克细砂糖
2大匙「新的」浓缩柠檬汁
500克软化的奶油芝士
2个鸡蛋
2大匙姜蓉
300克酸奶油

方法

1. 在一个23厘米宽的弹簧蛋糕模上薄薄涂上一层油，并用烘焙纸铺底，洒上一层面粉，去掉多余部分。
2. 用食物搅拌机搅碎消化饼和姜，加入牛油搅拌。把混合物用勺子舀到蛋糕模里，压紧底部，冷藏10分钟。同时预热烤箱至150摄氏度。
3. 制作馅料时，先把雪梨削皮去心，并切成小块，然后和糖、「新的」浓缩柠檬汁、375毫升水一同放到锅里用慢火加热，直到雪梨变软。去水，冷却。
4. 把奶油和余下的糖放到食物搅拌机里搅拌直到颜色发亮并变滑。混合鸡蛋和姜，连同酸奶油一起加入搅拌机里搅拌。把煮软的雪梨块先放到蛋糕模里，再把刚搅拌好的混合物倒在其表面，烘烤1小时左右至凝结状，待自然冷却后连蛋糕模一起放入冰箱冷藏，食用时可伴奶油。

and put them with half the sugar, **sunquick** lemon concentrate and 375 ml water in a pan. Bring to the boil, lower the heat and simmer until the pears are tender but not breaking up. Strain and set aside to cool.

4. Process the cream cheese and remaining sugar in a food processor until light and smooth. Mix in the eggs and ginger. Add the sour cream and process to combine. Arrange the pears over the crust, pour the filling over the top and bake for 1 hour, or until set. Cool in the tin, then refrigerate overnight. Can be served with cream.



Pear and Ginger Cheesecake

Nr.4008

Ingredients

250 g plain sweet biscuits
2 tablespoons ground ginger
100 g unsalted butter, melted

Filling

3-4 firm ripe pears
150 g caster sugar
2 tablespoons **sunquick** lemon concentrate
500 g cream cheese, softened
2 eggs
2 tablespoons ground ginger
300 g sour cream

Method

1. Lightly grease a 23 cm diameter springform tin and line the base with baking paper. Sprinkle with flour and shake off excess.
2. Finely crush the biscuits with the ginger in a food processor. Add the butter and mix well. Spoon into the tin and press firmly onto the base and up the side. Refrigerate for 10 minutes. Preheat the oven to slow 150°C.
3. To make the filling, peel, core and thinly slice the pears

