

SATELLITE ISLAND

TASMANIA

Saffron poached pear cheesecake 28cm Cake

Tas-Saff

Created by Nathan Barwick for Tas-Saff
www.tas-saff.com.au

Base

250 g biscuits (Nice)

125 g melted butter

Process biscuits to crumb, add butter and process a little longer. Press into base of a lined tin.

Pears

Peel, halve and core 5 pears. Poach in the following syrup:

Syrup

1 Litre water

750 g caster sugar

½ vanilla bean

10 cardamon pods (crushed)

200 milligrams Tas-Saff saffron

1 small stick cinnamon

Combine and poach pears until tender, leave to exchange flavours overnight. Remove pears then reduce syrup to a sticky glaze.

20 Almonds (blanched)

Roast and roughly chopped then press into base

OR Toast some flaked almonds and press into base

Place pear halves over base (cut side down)

Filling

800 g Ricotta cheese

4 eggs

1 cup sugar

Beat until smooth

Pour over pears

Bake at 180 degrees Celsius for 1 hour and 10 minutes

Cool in tin before turning out (using silicon paper on top to prevent sticking)

Spoon glaze over cake
