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earl grey & clotted cream cheesecake

If you want to make a statement with your afternoon tea you would serve Earl Grey as your tea selection. The same could be said about this cheesecake pairing the creamy tones of our Cornish clotted cream with the fragrant flavour of bergamot.



- 300g digestive biscuits
- 120g unsalted butter, melted
- Rodda's Cornish Clotted Cream (1x 227g & 1x 113g pots)
- 3 tbsp full fat milk
- 2 earl grey tea bags
- 600g soft cheese
- 100g icing sugar

TO SERVE:

Chocolate shavings

YOU WILL NEED:

20cm loose-bottomed tin

First, make the base. Grease and line a 20cm loose-bottomed baking tin with parchment paper. Place the digestive biscuits in a food processor and blitz until the mixture is fine breadcrumbs. Alternatively, put the biscuits in a freezer bag and crush using a rolling pin. Pour the crumbs into a bowl and pour in the melted butter – stir to combine well.

Tip the crumbs into the prepared tin and using the back of a spoon press firmly into the base. Chill in the fridge for 1 hour to firm up.

In the meantime, place the clotted cream and milk in a heavy-bottomed saucepan. Split the tea bags and sprinkle the loose tea into the clotted cream mixture. Carefully bring the clotted cream to the boil over a gentle heat. Allow to simmer for just a minute before removing from the heat and allowing to cool and steep for 2 hours.

Combine the soft cheese and icing sugar in a large bowl and whisk with an electric mixer until smooth. When the cream has cooled, pass through a fine sieve to remove all the tea and slowly beat into the cream cheese mixture until all combined.

Remove the base from the fridge and spoon the cheesecake mixture on top, working to the edges ensuring there are no air bubbles. Smooth the top and create a swirl using a spatula. Return to the fridge and allow to set for at least 2 hours, but ideally overnight.

When ready to serve, bring the cheesecake to room temperature; this will take approximately 30 minutes. Run a warm knife around the edge of the tin before releasing the cheesecake. Smooth the edges using a pallet knife if needed. Transfer onto a serving plate or cake stand. Decorate with chocolate shavings.

Time: 2.5 hours inc cooling

Makes: 8-10

products used

milk (<https://www.roddas.co.uk/things-we-make/product/milk/>)

Cornish clotted cream (<https://www.roddas.co.uk/things-we-make/product/clotted-cream/>)

<https://www.roddas.co.uk/recipes/recipe/earl-grey-clotted-cream-cheesecake/>

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