

Beekeeper’s Elderflower Cheesecake

Smooth, creamy delicious. This is a classic New York cheesecake scented with flavors designed by the planet’s pollinators: our precious bees.

GF SERVES 6–8			
CHEESECAKE			
cream cheese*	1¾ cups	400 g	14 oz
cornstarch/cornflour	2 Tbsp		
fine sea salt	¼ tsp		
mascarpone	¾ cup	170 g	6 oz
runny honey, mild flavored	⅓ fl cup	80 ml	2 ½ fl oz
vanilla paste	1 Tbsp	15 ml	½ fl oz
elderflower liqueur**	2 Tbsp	30 ml	1 fl oz
eggs, large, beaten	2		
TOPPING			
sour cream or crème fraîche	1 cup	250 g	8 oz
white sugar	1 Tbsp	15 g	½ oz
egg white, beaten to frothy	1	30 ml	1 fl oz
pure vanilla extract	1 tsp		
orange blossom water (optional)	½ tsp		

* Philadelphia Cream Cheese is ideal.

** I used St Germain or you can use elderflower syrup.

Cheesecake

Have all ingredients at room temperature. Prepare six to eight 3-in/8-cm ring forms or one 8-in/20-cm springform pan. Wrap bottom and sides to make watertight with a double layer of foil and arrange forms in a roasting or baking dish. Set aside.

Preheat oven to 325°F/160°C.

Beat cream cheese with hand-held mixer or in a stand-mixer with whip attachment and beat on medium speed until completely smooth. Stop and scrape down sides with spatula and continue to beat and scrape until velvety smooth. Sift in cornstarch and salt. Whip well and scrape down sides with spatula.

Add mascarpone and beat until incorporated. Add honey, vanilla and liqueur, beating until smooth, about 1 minute. Add eggs last, mixing until well combined.

Scoop cheesecake batter into molds, filling to ¾ full. Place dish in oven and pour boiling water a quarter of the way up sides of forms to create a water bath. Bake 35–40 minutes, until cheesecake is jiggly in the middle with semi-set sides.†

While cheesecake is baking make the topping.

Topping

Whisk all ingredients together in a small bowl, beating until smooth. When baked, remove cheesecake from oven and carefully spread topping ½–¾ in/1 ½–2 cm thick. Smooth tops and return to oven. Turn OFF oven and let sit for 30 minutes (do NOT open oven during this time). Lift forms out of water bath onto a cooling rack for 1 hour. Transfer to a flat tray, cover tops with a piece of baking paper and refrigerate for at least 8 hours or overnight.

To serve

Scatter a handful of shortbread or biscuit crumbs in the center of each plate. Run a small knife around the inside of the form. Turn form upside down and peel away foil. Place the ring mold on crumbs and lift mold up and away. Decorate cheesecakes with seasonal fruit and micro herbs if wished. NM

† If using a springform pan, bake at 300°F/150°C 45–50 minutes. Spread with topping as directed, but cool in unopened oven for 1 hour before removing.

