

STRAWBERRY RHUBARB CHEESECAKE WITH WHITE CHOCOLATE SAUCE

STRAWBERRY RHUBARB CHEESECAKE

Ingredients

1 kg cream cheese
2 cups rhubarb
2 cups strawberry
1½ cups sugar
1½ cups graham crumbs
½ cup butter
5 medium eggs
2 tsp vanilla extract

Preparation

1. Chop up your strawberries and rhubarb. Cook the rhubarb in water with sugar (1 liter water 4 tbs sugar) until soft.
2. In a mixing bowl add your cream cheese, sugar and vanilla. Mix well and beat until fluffy and the sugar is dissolved.
3. In a pot melt the butter. Once melted mix it with the graham crumbs. Once mixed it should stay together. Press into a spring form.
4. Add the eggs one by one into your cream cheese. Mix until all of them are used up, then fold in your strawberry rhubarb mix. Gently fold it in to get the nice swirl effect.
5. Pour your mixture on top of your graham crumb mix. Bake in the oven at 350 degrees for about 45 minutes.
6. Once cooked (the cream cheese mix should jiggle just a touch). Turn the oven off, open the door and let it sit for 30 minutes. After the 30 minutes move the cake to the counter top and let it sit for another 45 minutes before you move it into the fridge. These steps are important to prevent the cheesecake from cracking. Too big of a temperature change will get it cracking.

WHITE CHOCOLATE SAUCE

Ingredients

1 cup white chocolate chips
4 tbs heavy cream

Preparation

1. In a double boiler melt the chocolate, fold in your heavy cream and mix until one cohesive mass.
2. Set aside for use.