

HOME COOKING

Rhubarb & Ginger Cheesecake

Ingredients

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|------------------------------------------|--------------------------------|
| 600g stewed rhubarb (sweetened to taste) | 250g Marscapone cheese |
| Packet of gingernut biscuits | 250g light cream cheese |
| 75g melted butter | 6 cubes of crystallised ginger |
| 1pk gelatine | |

Crush biscuits (I used a food processor) and mix in the melted butter

Put the biscuit mix into a springform cake tin and press down until smooth and chill in the fridge

Place the Marscapone and cream cheese into a bowl and mix thoroughly

Take 110ml of juice from the rhubarb with the chopped crystallised ginger and heat in the microwave, then add the pack of gelatine and mix until fully dissolved. Working quickly put the juice into the remaining rhubarb and mix thoroughly and then fold the rhubarb into the cream cheese mix until fully mixed and then add to the top of the biscuit base and refrigerate for at least 6 hours

Sprinkle with biscuit crumbs before serving

