



Rhubarb and Ginger Cheesecake

500 g Rhubarb chopped into 4cm lengths

4 balls stem ginger in syrup sliced into small slivers.

150 g Caster sugar

100 g butter melted, plus extra for greasing the tin

200 g gingernut biscuits

250 g Mascapone cheese

250 g Cream cheese

100g Natural yoghurt

Method

- 1. Heat oven to 200C. Line a large baking tray with parchment and fill with chopped rhubarb, ginger, sugar and some of the ginger syrup. Cover with foil and roast for 20 mins.**
- 2. Puree 1/3rd of the cooked rhubarb and ginger, reserve the rest for top of the cheesecake. Pour off cooking liquor into saucepan and boil gently to reduce and thicken. NB not too much else it sets like toffee.**
- 3. Butter a springform 20cm cake tin. Place biscuits in a bag and smash with a rolling pin to make fine crumbs. Tip into mixing bowl and add a pinch of sea salt. Pour melted butter over the crumbs and mix thoroughly. Press into bottom of springform tin. Put in fridge to chill.**

4. To make the filling mix Mascapone, cream cheese and yoghurt together until blended. Now fold in rhubarb puree. Pour on top of chilled base. Cover with cling film and chill overnight until set.

Decorate with reserved rhubarb and ginger and drizzle with thickened syrup. Enjoy.

(Bill was glad we were in lockdown for this one, so he did not have to share it with the family)