

BAKLAVA CHEESECAKE



Makes	24
Difficulty	Medium
Preparation	35 MINS
Cooking	1 HR

A rich syrup cheesecake studded with nuts will always be a hit after a middle eastern style meal. We find this cake perfect for a crowd as it is easier to cut into smaller pieces due to its rectangular shape.

INGREDIENTS

Orange Blossom Honey Syrup

- 100g caster sugar
- 150ml water
- 125g honey
- 1 cinnamon stick
- 20g orange blossom water

Filling

- 500g cream cheese, softened
- 175g caster sugar
- 250g sour cream
- 3 eggs, lightly beaten

Assembly

- 9 sheets filo pastry
- 75g butter, melted
- 75g walnuts, toasted and finely chopped
- 75g blanched almonds, toasted and finely chopped

METHOD

Orange Blossom Honey Syrup

- 1 Place all ingredients except orange blossom water in a small saucepan and stir over medium heat until sugar has dissolved. Simmer for 15-20 minutes or until syrup has reduced and thickened. Discard cinnamon stick and stir in orange blossom water. Cool.

Filling

- 2 Beat cream cheese with an electric mixer (paddle attachment) on low speed until just smooth. Add sugar and beat until combined. Add sour cream, eggs and mix until just combined. Set aside.

Assembly

- 3 Mix 90ml of honey syrup with the walnuts and almonds to combine. Set aside.
- 5 Layer 5 sheets of filo pastry on top of each other, brushing well between each layer with butter. Ease pastry into the base and sides of a buttered and lined 20cm x 30cm slab pan; trimming as required. Pour in half of the cheesecake batter and spoon over the half the syrup nuts; repeat again. Swirl with a butter knife to roughly mix.
- 6 Make 2 piles of 2 sheets each with remaining filo pastry, brushing well between each layer with melted butter. Cut each pile into 8 lengthwise. Scrunch the filo pastry and place in a single layer on top of the batter to cover. Bake at 160°C for 40-45 minute or until just set. Remove from oven and drizzle with remaining syrup. Serve warm or cold.

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