

The French connection

With a successful cafe and eponymous gourmet product line, chef David Bitton's is celebrating 10 years in business with the launch of a new book of French-inspired cafe dishes.



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Baked Mango and Ginger Cheesecake

Serves 8

This is an upmarket cheesecake with a nod to the New York cheesecake and its sour cream topping. A baked cheesecake has more substance and texture than some of the light and fluffy store-bought ones. The addition of mango and ginger lifts this cheesecake, reminding you that life is too short to eat a bad cheesecake. Enjoy.

For the biscuit base:

260g digestive biscuits
40g desiccated coconut
100g butter, melted

For the cheesecake:

500g cream cheese
200g caster sugar

4 free-range or organic eggs

2 tablespoons lemon juice

2 drops pure vanilla essence

400ml sour cream

3 heaped tablespoons Bitton Mango and Ginger Jam or a good quality apricot jam

1 large mango or apricots, thinly sliced, to garnish

Grease and line a 20cm round springform pan. In a food processor, place the biscuits, desiccated coconut and process until the mixture resembles fine breadcrumbs. Add the butter and process again until well combined. Spoon the biscuit mix into the pan. Using the base of a glass tumbler press out to cover the base of the pan evenly. Refrigerate for 30 minutes.

Preheat the oven to 180°C (350°F).

Place the cream cheese and caster sugar into a food processor and process until smooth. Add the eggs, one at a time, followed by the lemon juice and vanilla essence. Process again until well combined. Pour the cream cheese mixture on top of the biscuit base. Place in the oven. Bake for 45 minutes or until just firm to the touch.

In a mixing bowl, place the sour cream and Bitton Mango and Ginger Jam or apricot jam and stir until well combined. Pour the mixture over the top of the baked cheesecake and return to the oven for a further 10 minutes. Remove and allow to cool. Refrigerate overnight until set.

To decorate, place mango or apricot slices on top of the cheesecake.

Recipe and image from Bitton: A French-inspired Cafe Cook Book by David Bitton (\$39.95). 

