

## Vanilla, Lemon and Pecan Cheesecake with Cranberry Compote

Serves 8

*This dessert can be made on the morning of your party or up to two days in advance.*

### Ingredients:

For the pecan crust:

150g digestive biscuits (approx. 50 biscuits)  
25g pecan nut halves  
3 teaspoons granulated caster sugar  
75g butter

For the filling:

450g cream cheese  
120ml soured cream  
175g caster sugar  
3 large eggs  
1 large lemon  
1 vanilla bean

For the topping:

350ml soured cream  
1 tablespoon caster sugar  
1 teaspoon vanilla extract

Cranberry compote:

500g fresh cranberries  
Zest of one small orange  
Caster sugar to taste  
Water if required



### Method

Preheat the oven to 200°

**Crust:** Melt the butter in a pan. In the meantime, blend the biscuits in a food processor until they are reduced to fine crumbs. Finely chop the pecan nuts and add to the biscuit crumbs along with the caster sugar. Pour in the melted butter and mix until combined.

Lightly butter a 23cm spring form tin and press the mixture in an even layer across the bottom and around 2.5cm up the sides. Bake for ten minutes and leave to cool.

Set the oven to 180°

**Filling:** Finely grate the lemon zest. Split the vanilla bean along its length and scrape the

seeds from the pod.

Beat the cream cheese and soured cream together until smooth, gradually adding sugar and eggs (one by one). Next, stir in the lemon zest and vanilla seeds. Pour the mixture into the crust and bake for 45 minutes (until firm in the centre). Remove from the oven and allow to cool for 15 minutes.

Raise the oven temperature to 220°.

**Topping:** Mix the soured cream, sugar and vanilla extract well. Spread evenly over the top of the cheesecake before returning it to the oven for a further seven minutes.

Allow to cool for at least two hours before

servicing. Serve with the cranberry compote. For an indulgent alternative, pour cream over individual slices before serving.

**Cranberry Compote:** Take 500g fresh cranberries, add zest of small orange and bring to the boil, then simmer with some water (just enough to cover the fruit). Add some sugar to taste and allow to bubble gently for one hour on a low heat or until the fruit is soft. More water can be added if a runnier consistency is required. The natural pectin in the fruit will set this into a jam like texture which is ideal for storing in a jar to eat with various meats including Christmas turkey!