



## **Banana and Weihenstephaner baked cheesecake**

### **Ingredients**

#### Sponge base Filling

- 3 medium free range eggs, separated
- 70g caster sugar
- 40g corn flour
- 40g strong flour

#### Filling

- 250ml Weihenstephaner (you can drink the rest whilst making the cheesecake)
- 125ml blossom honey
- about 700g peeled bananas
- 50g butter
- 100g caster sugar
- 200g mascarpone
- 125ml crème fraîche
- 70ml soured cream
- 1 vanilla pod or 1 teaspoon vanilla extract
- 2 free range eggs separated

### **Method**

Reduce the weihenstephaner & honey by 2/3 in a pan

Place bananas in food processor, blend until a smooth puree with the weihenstephaner reduction

For the sponge base, preheat the oven to 2000c/gas 6.

Whisk the egg whites in a bowl until softly stiff. Gradually fold in the caster sugar, then the egg yolks. Sift the corn flour and flour together over the mixture and fold in carefully.

Line a baking sheet with greaseproof paper. Spread out the sponge mixture, to an even thickness, over an area about 30cm square (but not necessarily a neat square).

Bake for 7-10 mins until golden brown and springy when pressed. Place onto a wire rack to cool, and then peel off the paper.

Lower the oven to 170C/gas 3.

For the cheesecake you will need a 23-24cm spring form cake tin about 6cm deep. Cut out a round from the sponge and place at the base of the tin, it must be a perfect fit.

For the filling, beat the mascarpone, crème fraiche, soured cream, 50g of the remaining sugar, the vanilla seeds and 2 egg yolks in a bowl, until evenly blended. Stir in the banana puree.

Whisk the 2 egg whites in another bowl until softly stiff. Gradually whisk in the remaining 25g sugar and gently fold into the banana mixture.

Pour the filling over the sponge base in the tin and bake for 40-50 mins until lightly firm on top.

Leave the cheesecake to cool, and then chill in the tin. When cold carefully run a knife round the edge of the tin and remove the mould.

And serve with a cold glass of Weihenstephaner.