



Caramelised Onion Cheesecake

A savoury cheesecake with some fruity accompaniments would fit the bill at the end of a meal but would equally make a great starter or light lunch with a salad. Whatever way you fancy going, cheese in one form or another has to be a good choice.

For the base

- 60g toasted oats
- 150g digestive biscuits
- 60g unsalted butter
- 15g dark maple syrup

Mix the oats with the biscuits and crush together. Melt the butter with the maple syrup and bring to the boil. Mix the butter with the biscuit mix and add a little salt if necessary.

Line a 20cm diameter by 7cm high loose-bottomed cake tin with foil and pack the biscuit mix into the tin. Bake at 180° for 8 to 10 minutes until a pale golden brown. Allow to cool.

For the filling

- 200g ricotta
- 200g cream cheese
- 1tsp Dijon mustard
- 80g double cream
- 1 whole egg plus 2 yolks
- 75g crumbled blue cheese
- 75g caramelised onion - It is worth making a big batch to store in the fridge - it has so many uses.
- 75g grated mature cheddar
- salt and pepper



Combine the first five ingredients in a heatproof bowl and blend together with a stick blender. Place the bowl over a pan of simmering water and cook the custard, stirring until it thickens. Remove from the heat, season and mix in the crumbled blue cheese, caramelised onion and cheddar (pre-cooking the custard helps to keep the base crisper). A squeeze of lemon juice may help to brighten the flavour.

Pour over the base and bake at 130° for around 20 minutes until just set. If necessary, brown the top under a hot grill. Turn off the oven, leave the door ajar and allow the cheesecake to cool for 30 minutes before removing to cool completely.

Serve at room temperature with a little salad and something fruity; a rhubarb chutney, some baked figs in season, pickled quince or caramelised apple finished with a splash of good cider vinegar.

