

No-bake Cheesecake with Fresh Figs and Candied Walnuts (gluten free)



INGREDIENTS

BASE

- 1/3 cup of each of the following: hazelnuts, cashews, almonds
- 100g butter melted
- 100g dark chocolate melted

FILLING

- 1 cup sweetened condensed milk
- 1/3 cup lemon juice
- 1 tsp white vinegar
- 500g fresh cow's milk curd (or crème fraîche if unavailable)
- 1 cup thickened cream

TOPPING

- 1 cup walnuts
- 2 tablespoons caster sugar
- 12 small or 6 large ripe figs

METHOD

Spray and line a 24cm springform cake tin with baking paper.

Place almonds, hazelnuts, and cashews on one tray and walnuts on another. Roast in a medium oven for 10 minutes until golden.

Chop almonds, hazelnuts, and cashews together finely and mix in a bowl with melted butter and chocolate. Press firmly into the base of the cake tin until evenly spread. Refrigerate for 30 mins.

Whip thickened cream until light peaks form and fold into a bowl with all remaining filling ingredients.

Pour filling over the chilled cake base and return to the fridge for a minimum of 8 hours.

Heat caster sugar in a small frypan over low heat. Once sugar has liquified and begins to bubble and thicken, add in roughly chopped walnuts, and stir until covered. Pour out onto a plate lined with baking paper to cool.

To serve, remove cake carefully from springform tin onto a large plate. Rip open figs (or slice evenly) and arrange on top of cake, then top with candied walnuts. Slice and serve.

