

WHITE CHOCOLATE AND HAZELNUT CHEESECAKE WITH ORANGE CARAMEL SAUCE

Preparation time: 1 hour
Cooking time: 1½ hours
Cooling time: at least 3 hours or overnight
Use: 23cm (9in) springform tin
Serves: 10–12

BASE

150g (5oz) Rich Tea biscuits
1 tablespoon sugar
3 tablespoons unsalted butter, melted

FILLING

75g (3oz) hazelnuts
75g (3oz) sugar
1kg (2¼lb) cream cheese
4 large eggs
1 large egg yolk
1 vanilla pod, split lengthways,
or 1 teaspoon vanilla extract
1 tablespoon Amaretto
pinch of freshly grated nutmeg
300g (11oz) good-quality white chocolate,
broken into pieces
icing sugar for dusting

ORANGE CARAMEL SAUCE

500ml (18fl oz) orange juice
40g (1½ oz) sugar
1½ teaspoons arrowroot
2 tablespoons Grand Marnier

Preheat the oven to 200°C/400°F/gas mark 6.

To make the base, grind the biscuits to a fine texture in a blender or food-processor. In a bowl, combine the biscuits with the sugar and melted butter. Press the mixture on to the base of the springform tin.

To make the filling, roast the hazelnuts on a dry baking tray in the oven for 10–15 minutes until golden, then rub off their skins. Reduce the oven to 150°C/300°F/gas mark 2. Put the sugar with 2 tablespoons water in a pan and heat gently to dissolve, then boil until it is a rich caramel colour. Place the hazelnuts on an oiled tray and pour the caramel on top. Leave to harden, then break into pieces and pulse in a food-processor until coarsely ground. Set aside.

Pulse the cream cheese in a food-processor until smooth, then work in the eggs and egg yolk, the seeds scraped from the vanilla pod or the vanilla extract, Amaretto and nutmeg. Process until smooth. Melt the white chocolate in a heatproof bowl suspended over a saucepan of barely simmering water, ensuring that the water does not touch the base of the bowl. Add the melted chocolate to the mixture and, finally, the ground hazelnuts. Pour the mixture on to the base and bake for about 1½ hours until lightly set. Switch off the oven and leave to go cold and set. Remove from the oven and dust with icing sugar.

To make the Orange Caramel Sauce, put the orange juice in a saucepan and boil rapidly to reduce it by one third. Put the sugar with 1 tablespoon water in a pan and heat gently to dissolve, then bring to the boil and boil until it is a rich caramel colour. Reduce the heat, pour the juice on to the caramel and simmer until dissolved. Blend the arrowroot with a little water to make a smooth paste, then stir into the orange caramel until the mixture has thickened. Pass through a fine sieve and stir in the liqueur. Leave to cool.

To serve, pour some sauce on to individual plates and place a slice of cake in the centre.



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