

# Recipe – Vanilla Cheesecake from Calistoga Restaurant



Gordon Minnis, owner of Calistoga restaurant suggests a delicious summer dessert

Summer is on its way and it is time to leave behind the winter puddings and enjoy the lighter desserts of the season.

There are lots to choose from, but as a Californian restaurant, one of our favourites is that great American classic, vanilla cheesecake. It is particularly delicious combined with summer berries, such as strawberries, raspberries, or other soft fruit of your choice.

Vanilla cheesecake is also easy to make. But for best results, you need to leave it in the fridge for a day to chill, before eating. In our experience, you may well be tempted to taste it before then ...

We like to pair food with wine and would recommend a Californian pink Moscato to accompany the cheesecake.

Lightly sparkling, crisp and refreshing, Pink Moscatos often have a hint of vanilla, which enhances the flavour of the cheesecake. Summery strawberry and rose-petal notes tend to be a feature of this wine too.

If you enjoy pairing great wine with great food, you might like to know that Calistoga runs regular wine tasting dinners. The next one is on 29 May, featuring wines from the Gnarly Head vineyard in Northern California. For further information and to book, email [bookings@Calistoga.co.uk](mailto:bookings@Calistoga.co.uk) or give us a call on 0131 225 1233.

## *Baked Vanilla Cheesecake with Mixed Berries*

*For the base*

*70g plain flour*

*70g caster sugar*

*70g ground almonds*

*70g melted butter*

*Pinch of salt*

*Combine all the ingredients and rub together with your hands to produce a breadcrumb-like texture.*

*Line a 10 x 6 inch deep pie tin, or a 12 inch round deep tin with baking paper and lightly grease with a little butter. Place the mixture into the tin and pack down with your fingers so the base is level.*

*Bake for 12-15 minutes at 160 degrees centigrade, until just brown. Set aside to cool.*

*For the Cheesecake*

*350g of soft cream cheese*

*75g of Mascarpone cheese*

*1 whole medium egg*

*4 medium egg yolks*

*100g caster sugar*

*Seeds of one vanilla pod*

*Combine all the ingredients in a bowl and mix together – electric beaters are best or use a food processor. Pour the mixture over the now-cold base and level out.*

*Bake for 60 minutes at 120 degrees centigrade in a bain marie – i.e put hot water in a bigger tray and gently place the tray containing the cheesecake into this tray. The water should reach up to about half-way on the cheesecake tray. Be careful not to slosh the hot water around. The cheesecake is ready when the mixture has just set in the centre.*

*Remove and allow to cool before refrigerating. When cold, carefully remove and cut into slices. Serve with your choice of berries or other fresh fruit*