

Yellow Crew

SMOKED PLUM CHEESECAKE



Ingredients:

- 1 pack of tennis biscuits, bashed into crumbs
- 3 tsp gelatin powder
- 2 packs of LANCEWOOD plain cream cheese
- 1 cup of caster sugar
- 1 tsp vanilla essence
- 5 plums, de-seeded
- 150gr butter, soft
- 1,5 tablespoons of hot water

Method:

Light your KETLA to get it to temperature, 180 degrees

Mix butter and crumbs together and push into a spring form dish.

Put inside coolerbox with ice to harden

Sprinkle gelatine powder over a bowl of hot water, use a fork to dissolve and let it cool down

Place plums, flesh side down on grid to smoke over hot coals

Add smoking chips on coals to enhance flavour

Mix cream cheese, sugar, vanilla essence and cooled gelatine together

Pour into spring-form dish and place back inside cooler box to set

Once it's set, top off with smoked plums and serve.

