



INGREDIENTS

- 400g plain digestive biscuits, crushed
- 200g salted butter, melted
- 250g Philadelphia cream cheese, softened
- 400g condensed milk
- 400ml crème fraîche
- ½ cup strained lemon juice
- 3 teaspoons finely grated lemon zest
- 6 passionfruit

No-bake Cheesecake with Passionfruit

Desserts often evoke nostalgia ... and this one certainly does for me. My father loved cheesecake and I wish I'd made it for him more often - especially this simple, no-bake version which only takes 15 minutes or so to put together. I prefer unbaked cheesecakes, not just for how quick and easy they are, but for their lighter, creamier texture. This is my version of one that my Auntie Dorothy made for family gatherings and afternoon teas when I was a kid, she called it Cheesecake a l'Annette and I still have a typed copy she gave me with 'Absolutely Delicious' written across the top in her hand. Lots of unbaked cheesecakes use gelatine, which gives them a bit of a springy texture, but this one sets beautifully without it. Condensed milk seems like an odd, old fashioned ingredient - but the tangy crème fraîche, lemon and passionfruit topping balance the sweetness perfectly. Of course you could use any fruit you like as a topping, or leave it plain. As for a wine match, I love the slightly sweet, lightly sparkling Mad Fish Moscato from Margaret River with it - and at just 5% alcohol it's ideal for family celebrations.

Serves 10

METHOD

1. Combine crushed biscuits and butter.
2. Press onto the base and sides of a 22cm spring-form cake tin and refrigerate for at least 30 minutes.
3. Meanwhile, using an electric mixer, beat cream cheese until smooth, beat in condensed milk, lemon juice, zest and crème fraîche.
4. Pour into biscuit base and refrigerate for at least 6 hours, preferably overnight.
5. Remove from tin, top with passionfruit pulp and serve.