



## SAVOURY CHEESE CAKE WITH FESTIVE FIG, TOMATO AND CARMELISED ONION JAM

Get your tastebuds going and bring some fun back into your kitchen with this magnificent sweet and savoury recipe.

### Ingredients:

#### Base

250g digestive biscuits  
75g salted butter, melted

#### Filling

250g cream cheese, at room temperature, we prefer Emborg or Arla 60g whipping cream  
1 tsp English mustard  
1 egg  
250g cheddar cheese, grated, we prefer Sirimon Mature Cheddar  
A good crack of black pepper  
8 tbsp Jars of Goodness Fig, Tomato and Caramelised Onion Jam

### Method:

1. Grease an 8 hole muffin tin and then place two strips of grease proof paper like a cross in each hole. This will assist in removing the cheesecakes once they are baked and cooled.
2. Preheat the oven to 140C fan assisted or 150C un assisted. Place a small oven proof baking dish with 500ml water in a back corner of the oven. This will create steam and stop the cheesecakes from cracking when they bake. Make sure there is enough room for the muffin tin. If you are short of space, the water bath can sit on the base of the oven.

#### For the base

3. Crush the biscuits in a food processor or in a pestle and mortar until sand like. Transfer to a

bowl and add the melted butter. Stir to combine. The texture will be like damp sand.

4. Place 1 tablespoon (or a little more if you like a thicker base!) of the biscuit mixture into the base of each muffin hole and use the back of a teaspoon to press it firmly into the tin. Chill the muffin tin in the fridge whilst you make the filling.

#### For the Filling

5. Place the room temperature cream cheese, whipping cream and mustard in a bowl and use a

wooden spoon to combine.

6. Lightly whisk the egg and add to the cream cheese mixture and combine until smooth.

7. Finally add in the grated cheddar and pepper and stir to combine. Divide the mixture between

the muffin tins and bake in the preheated oven for 40 minutes. Remove and allow to cool to room temperature and then chill in the fridge for at least 6 hours or overnight. De - mould, bring to room temperature and use the paper cross to help lift the cheesecakes out.

8. Top with one tablespoon of the chutney. Our favourite way to serve this is with a fresh rocket salad dressing with olive oil and a squeeze of lemon!