



Tamarillo Cheesecake

Ingredients

Base

$\frac{3}{4}$ cup rolled oats, $\frac{3}{4}$ cup wholemeal flour, 100g butter, $\frac{1}{2}$ cup sugar, 2 tsp ground ginger

Filling

$\frac{1}{3}$ cup sugar, 250g cream cheese, 1 cup Greek-style thick yoghurt, Grated rind of one orange, 2 eggs

Topping

Seeds and juice of 6 ripe tamarillos, 3 tbs sugar, 1 cinnamon quill (optional)

Melt butter and mix base ingredients thoroughly. Line the bottom of a greased spring-form cake tin with baking paper and press in the mixture into a pie shell shape, with depth of around 3cm. Place in fridge to chill. Mix the filling ingredients together well and pour into the shell. Bake at 180°C for 45mins to 1 hour, until the filling is just set. Allow to cool in the tin.

In a small saucepan, heat seeds and juice of 6 ripe tamarillos add 3 tbs of sugar and a cinnamon quill. Simmer rapidly for 5mins until the mixture has reduced.

Pour the tamarillo sauce over cheesecake and serve when cool.

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