



TREWITHEN DAIRY
GLYNN VALLEY · CORNWALL

PEACH, HONEY & ALMOND YOGHURT CHEESECAKE

DESCRIPTION

Indulge yourself and the family with our gorgeous, Mediterranean influenced Cheesecake. An easy bake that will be much appreciated!

INGREDIENTS

500g Cream Cheese
150g Trewithen Dairy Natural Yoghurt
250ml Double Cream
100g Trewithen Dairy Unsalted Butter, melted
50g Ground Almonds
150g Digestive Biscuits
5 tbsp Honey
1 tsp Almond Extract
6 Peaches, sliced and pitted
4 sprigs of Thyme
2 tbsp of flaked almonds

METHOD

1. Line a 20cm springform cake tin with butter and baking parchment.
2. Pit and slice the peach and place on a baking tray with baking parchment and drizzle over with 2 tbsp honey, flaked almonds and thyme. Roast for 10 minutes until soft and caramelised.
3. In a food processor blitz the biscuits and ground almonds and mix with the melted butter. Then pack the mixture into the base and chill for 10 minutes.
4. In a mixing bowl whip the double cream into soft peaks and in another bowl mix the yoghurt, cream cheese, 3 tbsp honey and almond extract.
5. Fold the cream and cream cheese base together and smooth over the biscuit base with a spatula. Chill for 4-6 hours or leave overnight.
6. Top with roasted peaches, flaked almonds, fresh thyme and a drizzle of honey.