

BAKED PERSIMMON CHEESECAKE

BASE

450 grams chopped walnuts
1/3 cup raw sugar
60 grams butter, melted

TOPPING

6 persimmons, peeled and cut into segments
250 grams cream cheese
250 grams sugar
175 grams sour cream
¼ teaspoon ground cinnamon
½ teaspoon ground ginger
6 eggs



Preheat oven to 165 degrees. Line a 24 cm springform tin with cooking paper. You may need to add an extra layer to the bottom of the tin as the cheesecake cooks for 75 minutes and you don't want the bottom to burn.

BASE

Put walnuts in food processor and chop till fine. Mix together in a bowl with the sugar and melted butter. Press the mixture into the bottom of a 24 cm spring form pan. Bake in oven for 12 minutes. Cool.

TOPPING

Put persimmons, cream cheese, sugar, sour cream cinnamon and ginger in a food processor. Blend until smooth, stopping occasionally to scrape edges with a spatula. Add the eggs, one at a time, and process until fully incorporated. Pour over the cooled base. Bake for 75 minutes until mostly set but the centre may still be a bit jiggly.

Allow to cool completely. Cover with tin foil and refrigerate 4-8 hours or overnight. Only then take out of tin.