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NEW YORK STYLE CHEESECAKE WITH BLUEBERRY COMPOTE





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New York Style Cheesecake with Blueberry Compote

Recipe by Chef Eunice Power

Ingredients

- **For the Base**
- Vegetable Oil, for greasing
- 200g Gingernut Biscuits
- 50g Unsalted Butter
- **For the Cheesecake Filling**
- 340g Irish Yogurts Clonakilty Greek Style Natural Live Yogurt



- 560g Cream Cheese, at room temperature
- 250g Caster Sugar, plus 2 tbsp
- 5 Eggs, beaten
- Zest of 1 unwaxed Lemon
- 2 tsp Vanilla Extract
- Pinch of Salt
- **For the Blueberry Compote**
- 150g Frozen Blueberries
- 3 tbsp Caster Sugar
- Juice of 1 Lemon
- 1 tbsp Cornflour

Directions

• Prepare the Base

- Preheat the oven to 170°C (Gas Mark 3)
- Line the bottom of a 23cm springform cake tin with baking parchment and grease the sides with vegetable oil. Wrap the base and sides with 3 layers of foil
- Pulse the biscuits in a food processor until finely ground. Add the melted butter and pulse again to combine
- Press the mixture firmly into the base of the tin using the bottom of a small glass to create an even layer. Chill in the freezer while preparing the filling

• Make the Cheesecake Filling

- Boil a kettle of water. In a large bowl, beat together 170g of yogurt, cream cheese, and 250g sugar until smooth
- Gently fold in the beaten eggs, lemon zest, vanilla extract, and a pinch of salt. Avoid overmixing to prevent air bubbles
- Pour the filling over the chilled biscuit base
- Place the cake tin in a deep roasting tray and carefully pour just-boiled water around it to a depth of 2cm
- Bake for 50–60 minutes, or until the top is slightly golden and the centre is still slightly jiggly. Remove the tin from the water bath and set aside to cool

• Yogurt Topping

- Whisk the remaining 170g of yogurt with 2 tbsp sugar
- Spread evenly over the warm cheesecake for a silky finish. Allow the cheesecake to cool completely. Chill uncovered overnight to prevent sogginess.

• Prepare the Blueberry Compote

- In a small pan, combine blueberries, sugar, and lemon juice. Bring to the boil over medium-high heat, then simmer for 5 minutes
- Dissolve cornflour in 1 tbsp water and stir into the blueberry mixture. Simmer 3–4 minutes until slightly thickened. Set aside to cool



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- Remove the cheesecake from the tin and transfer to a serving plate. Spoon over the blueberry compote just before serving