



A four-course meal – Cheese course
Savoury Cheesecake with Quince and Rocket
Dave Matthews, The Semaphore Pantry
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Ingredients - filling:

100g soft blue cheese
100ml milk
2 eggs, separated
10g flour
20g cornflour

Ingredients – short crust pastry:

250 g flour
125 g butter
1 egg
1 tbsp water
Oil spray

Method – short crust pastry:

Mix flour and butter in blender until it looks like breadcrumbs
Mix egg and water and add to flour mix
Pulse until it all comes together, then wrap in gladwrap and refrigerate for 30 minutes
Spray with oil then line a 15cm flan tin with pastry and blind bake*

Method - filling:

Blend cheese, milk, egg yolks, flour and cornflour
Whisk egg white to a stiff peak, then fold into cheese mix
Pour into pastry base and bake at 150°C for 15 minutes
Cool.

* To prevent them becoming soggy, short crust pastry cases need to be partially cooked before adding moist fillings. This process, known as blind baking, which seals the surface and results in a crisp pastry case. Line the base and sides of an uncooked pastry case with non-stick baking paper. Fill with rice, dried beans, or metal or ceramic baking weights. (This stops the pastry base rising during cooking.) Place on a baking tray and cook in an oven preheated to 220°C for 8-10 minutes. Courtesy of Taste.com.au

ASFM SHOPPING LIST

Ingredients

butter
eggs
blue cheese
milk

Stallholders

[B.-d Farm Paris Creek](#)
[Rosie's Free Range Eggs](#), [Rhode's Free Range Eggs](#)
Limestone Coast Cheese Company
[B.-d Farm Paris Creek](#), [Fleurieu Milk Company](#)