

Cheesecake recipes

Recipe resources containing the ingredients and preparation instructions for a range of cheesecakes are available to help businesses use the advice contained in the cheesecake reformulation technical guidance

Chocolate flavoured cheesecake

A list of ingredients and preparation instructions for chocolate flavoured cheesecake.

1. Belgian chocolate cheesecake

Base ingredients (26.2%)	Quantity	%
Biscuit crumb	150g	17.5
Unsalted butter	75g	8.7

Filling ingredients (73.2%)	Quantity	%
5% Low fat soft cheese	250g	29.0
Whipping cream	270g	31.4
Belgian chocolate (reduced sugar)	70g	8.1
Icing sugar	40g	4.6
Vanilla extract	1g	0.1

Topping ingredients (0.6%)	Quantity	%
Belgian chocolate shavings (reduced sugar)	5g	0.6

Recipe for 20cm diameter tin with percentages to change recipe batch size if needed.

Belgian chocolate cheesecake method

Base

Place the biscuit crumb in a bowl. Melt the unsalted butter until just soft – don't over melt. Once the butter is softened use some of it to grease the base and sides of a removable base cake tin. Mix the rest of the butter with the biscuit crumb until all the crumbs are completely coated with the butter. Press firmly into the well-greased tin making sure the mixture fills the tin right to the edge.

Refrigerate (<5°C) for 1 hour.

Filling

In a bowl beat together the whipping cream and the icing sugar until the mixture is thick like clotted cream. For best results tilt the bowl during this procedure and ensure the cream is straight from the chill at <5°C. Fold (don't beat) in the 5% fat cream cheese. To maintain the texture of the finished product, take care to use a folding action until the cream cheese and cream/sugar mix are completely uniformly mixed.

Melt the Belgian chocolate in short bursts in the microwave until fully melted, then fold the chocolate into the above mixture until fully mixed. Stir in the vanilla extract. Spoon this mixture over the top of the chilled biscuit base and refrigerate at <5°C for 24 hours.

Topping

Grate Belgian chocolate over the top to decorate.

This recipe makes 9 slices at 90g or 8 slices at 100g in a 20cm diameter tin.

2. Mint chocolate cheesecake

Base ingredients (25.5%)	Quantity	%
Biscuit crumb	150g	17.0
Unsalted butter	75g	8.5

Filling ingredients (73.4%)	Quantity	%
5% Low fat soft cheese	250g	28.2
Xylitol	30g	3.4
Unsweetened cream alternative (33.5%)	300g	33.9
Crushed mint chocolate	70g	7.9

Topping ingredients (1.1%)	Quantity	%
Crushed mint chocolate	10g	1.1

Recipe for 20cm diameter tin with percentages to change recipe batch size if needed.

Mint chocolate cheesecake method

Base

Place the biscuit crumb in a bowl. Melt the unsalted butter until just soft – don't over melt. Once the butter is softened use some of it to grease the base and sides of a 20cm spring form tin. Mix the rest of the butter with the biscuit crumb until all the crumbs are completely coated with the butter. Press firmly into the well-greased tin making sure the mixture fills the tin right to the edge. Refrigerate (<5°C) for 1 hour.

Filling

In a bowl beat together the 33.5% fat unsweetened cream and the xylitol until the mixture is thick like clotted cream. For best results tilt the bowl during this procedure and ensure the cream is straight from the chill at <5°C. Fold in (don't beat) the 5% fat cream cheese. To maintain the texture of the finished product take care to use a folding action until the cream cheese and cream/xylitol mix are completely uniformly mixed. Fold (don't beat) in the crushed mint chocolate pieces. To maintain the texture of the finished product take care to use a folding action until the mint chocolate and the cheese/cream/xylitol mix are completely uniformly mixed. Spoon this mixture over the top of the chilled biscuit base and refrigerate at <5°C for 24 hours.

Topping

Sprinkle the crushed mint chocolate pieces over the top to decorate.

This recipe makes 9 slices at 90g or 8 slices at 100g in a 20cm diameter tin.

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Fruit flavoured cheesecake

A list of ingredients and preparation instructions for fruit flavoured cheesecake.

1. Strawberry cheesecake

Base ingredients (16.1%)	Quantity	%
Biscuit crumb	150g	10.7
Unsalted butter	75g	5.4

Filling ingredients (61.4%)	Quantity	%
5% Low fat soft cheese	250g	17.9
Icing sugar	80g	5.7

Filling ingredients (61.4%)	Quantity	%
Unsweetened cream alternative (33.5%)	250g	17.9
Canned strawberries (drained)	278g	19.9

Topping ingredients (22.5%)	Quantity	%
Strawberry purée (from fresh strawberries)	120g	8.6
Icing sugar	16g	1.1
Fresh strawberries	180g	12.8

Recipe for 20cm diameter tin with percentages to change recipe batch size if needed.

Strawberry cheesecake method

Base

Place the biscuit crumb in a bowl. Melt the unsalted butter until just soft – don't over melt. Once the butter is softened use some of it to grease the base and sides of a 20cm spring form tin. Mix the rest of the butter with the biscuit crumb until all the crumbs are completely coated with the butter. Press firmly into the well-greased tin making sure the mixture fills the tin right to the edge. Refrigerate (<5°C) for 1 hour.

Filling

Using a sieve drain the canned strawberries until as much of the residual liquid as possible has been removed. Purée half the drained strawberries using a blender until smooth. Sieve the puréed strawberries to remove all of the seeds, and to achieve a final purée weight of 139g. In a bowl beat together the 33.5% fat unsweetened cream and the icing sugar until the mixture is thick like clotted cream. For best results tilt the bowl during this procedure and ensure the cream is straight from the chill at <5°C. Fold (don't beat) in the 5% fat cream cheese. To maintain the texture of the finished product, take care to use a folding action until the cream cheese and cream/sugar mix are completely uniformly mixed. Take the remaining 139g of the unpuréed drained strawberries and cut into small chunks (small, diced size pieces) and fold them into the mix. Fold (don't beat) in the drained and sieved strawberry purée. To maintain the texture of the finished product, take care to use a folding action until the strawberry purée/pieces and the cheese/cream/sugar mix are completely uniformly mixed. Spoon this mixture over the top of the chilled biscuit base and refrigerate at <5°C for 24 hours.

Topping

Remove the green stalks from the 180g of fresh strawberries and cut into small chunks (small, diced size pieces). Use these to decorate the top. Remove the green stalk from enough strawberries to make 120g of purée. Blend to a smooth purée using a blender. Sieve the puréed strawberries through a sieve to remove all of the seeds.

Add the 16g of icing sugar to this purée and mix until the sugar is completely dissolved throughout the purée. Pour/drizzle this mixture over the diced strawberry pieces that have been

used to dress the top of the cheesecake.

This recipe makes 14 slices at 90g or 13 slices at 100g in a 20cm diameter tin.

2. Mango and passion fruit cheesecake

Base ingredients (19.7%)	Quantity	%
Biscuit crumb	150g	13.1
Unsalted butter	75g	6.6

Filling ingredients (63.7%)	Quantity	%
5% Low fat soft cheese	250g	21.8
Whipping cream	200g	17.5
Canned mango (drained)	220g	19.2
White chocolate	30g	2.6
Icing sugar	30g	2.6

Topping ingredients (16.6%)	Quantity	%
Juiced passion fruit (flesh and pips)	120g	10.5
Powdered gelatine (5g) water (50g)	55g	4.8
Lemon juice	15g	1.3

Recipe for 20cm diameter tin with percentages to change recipe batch size if needed.

Mango and passion fruit cheesecake method

Base

Place the biscuit crumb in a bowl. Melt the unsalted butter until just soft – don't over melt. Once the butter is softened use some of it to grease the base and sides of a removable base cake tin. Mix the rest of the butter with the biscuit crumb until all the crumbs are completely coated with the butter. Press firmly into the well-greased tin making sure the mixture fills the tin right to the edge. Refrigerate (<5°C) for 1 hour.

Filling

Using a sieve drain the juice from the canned mango. Blend the mango in a food processor until smooth. Add the icing sugar to the whipping cream and beat until it resembles a clotted cream appearance.

Finely chop the white chocolate. Add all ingredients to the mango in the food processor and blitz until fully mixed. Spoon this mixture over the top of the chilled biscuit base and refrigerate at <5°C for 8 hours or overnight.

Topping

Make a passion fruit jelly by blitzing the pulp and pips from the passion fruit with the lemon juice.

Add the water to a cup. Sprinkle gelatine over the surface and whisk until fully mixed. Microwave for around 10 seconds to ensure the gelatine is fully dissolved. Allow this to cool before adding to the passion fruit.

Pour the passion fruit jelly over the cheesecake, tipping the tin to ensure the surface is covered. Refrigerate at <5°C for 24 hours.

This recipe makes 12 slices at 90g or 11 slices at 100g in a 20cm diameter tin.

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Luxury cheesecake

A list of ingredients and preparation instructions for luxury cheesecake.

1. Lemon and coconut cheesecake

Base ingredients (26.4%)	Quantity	%
Biscuit crumb	125g	14.7
Unsalted butter	75g	8.8
Toasted desiccated coconut	25g	2.9

Filling ingredients (72.5%)	Quantity	%
5% Low fat soft cheese	250g	29.4
Toasted desiccated coconut	90g	10.6
Fresh whipping cream	100g	11.8
Coconut cream	100g	11.8
White chocolate	30g	3.5

Filling ingredients (72.5%)	Quantity	%
Icing sugar	30g	3.5
Lemon juice	15g	1.8
Lemon flavouring	1g	0.1

Topping ingredients (1.1%)	Quantity	%
Lemon rind	10g	1.1

Recipe for 20cm diameter tin with percentages to change recipe batch size if needed.

Lemon and coconut cheesecake method

Base

Firstly toast the desiccated coconut. Preheat oven to 160°C. Spread the coconut flakes on a baking sheet in a thin layer and bake for 2 minutes. Remove from oven and stir to help ensure even colour. Bake for a further 2 minutes until golden brown. Allow the coconut to cool.

Place the biscuit crumb in a bowl. Melt the unsalted butter until just soft – don't over melt. Once the butter is softened use some of it to grease the base and sides of a removable base cake tin. Mix the rest of the butter together with the biscuit crumb until all the crumbs are completely coated with the butter. Mix the toasted coconut with the biscuit crumb mix. Press firmly into the well-greased tin making sure the mixture fills the tin right to the edge. Refrigerate (<5°C) for 1 hour.

Filling

In a bowl beat together the coconut cream, icing sugar and whipping cream until the mixture is thick like clotted cream. For best results tilt the bowl during this procedure and ensure the cream is straight from the chill at <5°C. Fold (don't beat) in the 5% fat cream cheese with the toasted coconut. Melt the white chocolate in short bursts in the microwave until fully melted and add to the cream, cream cheese and toasted coconut mix. To maintain the texture of the finished product, take care to use a folding action until the mix is completely uniformly mixed. Stir in the lemon flavouring and lemon juice. Spoon this mixture over the top of the chilled biscuit base and refrigerate at <5°C for 24 hours.

Topping

Grate the lemon rind on top to decorate.

This recipe makes 9 slices at 90g or 8 slices at 100g in a 20cm diameter tin.

2. Raspberry and white chocolate cheesecake

Base ingredients (21.7%)	Quantity	%
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Biscuit crumb	150g	14.4
Unsalted butter	75g	7.3

Filling ingredients (76.4%)	Quantity	%
5% Low fat soft cheese	250g	24.2
Xylitol	20g	1.9
Cream alternative (28.5% fat)	250g	24.2
Canned raspberries	140g	13.5
White chocolate	130g	12.6

Topping ingredients (1.9%)	Quantity	%
White chocolate	20g	1.9

Recipe for 20cm diameter tin with percentages to change recipe batch size if needed.

Raspberry and white chocolate cheesecake method

Base

Place the biscuit crumb in a bowl. Melt the unsalted butter until just soft – don't over melt. Once the butter is softened use some of it to grease the base and sides of a 20cm spring form tin. Mix the rest of the butter with the biscuit crumb until all the crumbs are completely coated with the butter. Press firmly into the well-greased tin making sure the mixture fills the tin right to the edge. Refrigerate (<5°C) for 1 hour.

Filling

In a bowl beat together the 28.5% fat slightly sweetened cream and the xylitol until the mixture is thick like clotted cream. For best results tilt the bowl during this procedure and ensure the cream is straight from the chill at <5°C. Fold (don't beat) in the 5% fat cream cheese. To maintain the texture of the finished product, take care to use a folding action until the cream cheese and cream/xylitol mix are completely uniformly mixed. Using a sieve drain the canned raspberries until as much of the residual liquid as possible has been removed. Use a blender to purée the raspberries and sieve to remove the seeds. Finely chop the white chocolate and combine with the cream cheese/cream and xylitol mix. Fold (don't beat) in the raspberry purée. To maintain the texture of the finished product take care to use a folding action until the raspberry purée and the cheese/cream/xylitol mix are completely uniformly mixed. Spoon this mixture over the top of the chilled biscuit base and refrigerate at <5°C for 24 hours.

Topping

Grate or flake the white chocolate on the top to decorate.

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This recipe makes 11 slices at 90g or 10 slices at 100g in a 20cm diameter tin.