



QUADRUPLE MALTED CHEESECAKE

INGREDIENTS

For the biscuit base

100g finely crushed malted milk biscuits
60g melted butter
50g caster sugar

For the cream cheese filling

500g full fat cream cheese
60g icing sugar
50g Malt Extract (good dessert spoonful)
200g double cream

For the chocolate topping

120g finely chopped Lindt truffles
75ml of double cream
Maltesers to decorate

METHOD

For the base

Combine all ingredients together in a bowl and press down into a pre-lined 20cm tin.

For the filling

Place cream cheese, Malt Extract and Icing Sugar into a bowl and mix together until smooth. Whisk the double cream into soft peaks in a separate bowl, and fold into the cream cheese gently as to not knock out any air. Layer on top of the biscuit base and smooth the surface pushing it towards the edges of the tin - Leave to chill for 1 hour

For the ganache

Place the finely chopped Lindt truffles into a heatproof bowl. Heat the cream in the microwave until small bubbles appear and pour on top of the chocolate. Mix together with a metal spoon to get a velvety smooth ganache. Pour on top of the cheesecake, and smooth over the entire surface with a metal spoon, pushing towards the edges. Leave to chill for a further 2 hours, then decorate with Maltesers... Delicious!



Muntons make more than just malt. For example, Muntons are Europe's largest homebrew manufacturer, making beer and wine making kits that can be found in specialist homebrew shops, online and through some high street retailers.

DID YOU KNOW?



MALT..

the undiscovered ingredient

Using these recipe cards we will try to show you how this fascinating ingredient can bring improvements to virtually all of your cooking. In addition to the recipe featured, why not try adding a dessert spoonful of malt extract to any sauce you make; into your gravy or try using malt extract in place of half of the sugar called for in your baking recipes. We know you will be surprised by the difference this can make.

This recipe for quadruple malted cheesecake includes three retail products that contain malt; malted milk biscuits, Lindt truffles and Maltesers. The biscuit base is made using crushed malted milk biscuits; the cream cheese filling has a good tablespoon of malt extract and the chocolate ganache topping uses Lindt chocolate truffles. And finally the cheesecake is topped off with Maltesers.

For this recipe you will need to have a jar of malt extract to hand. Malt is made from barley, a cereal grown extensively in our region; it is made by sprouting the barley just enough to allow natural enzymes to be developed in the barley that can convert starch into sugar. At Muntons our malt extract is made by adding just water and heat – nothing else. We crush our malt and soak this in hot water to encourage the natural enzymes to convert the barley starch into sugars and then boil this to drive off most of the water leaving the sticky glossy syrup that you spoon from the jar. Jars of malt are available from health food shops and pharmacists.

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Passionate about malt