

Blueberry cheesecake tart

Ingredients

200 g plain flour
110 g butter, softened
1 egg, beaten

To serve

250 g cream cheese
50 g caster sugar
25 g butter
1 egg
25 g cream
20 g plain flour
1 tsp vanilla essence
½ tsp grated lemon rind

1 punnet fresh blueberries

Method

For the pastry, place the flour and butter in a medium bowl and mix with your hands until semi combined. Add the egg and form a ball. Place the pastry between 2 sheets of baking paper and roll out into a circle 4-5mm thick. Place in the fridge and chill for 30 minutes. Remove from the fridge, roll out to about 3 mm and place into a greased 11.5cm x 34cm rectangular loose-based flan tin. Using a fork, dock the base of the pastry and set aside while making the filling.

Preheat oven on Pizza Setting to 190°C and place a wire rack on shelf level 1.

Place all of the filling ingredients into a bowl of a food processor and process until smooth. Fill prepared tart shell with filling and top with blueberries. Bake tart for 25 minutes or until lightly golden and filling is firm to touch. Allow to cool before slicing.