

## **Rhubarb Crumble Cheesecake Ginger Crunch Ice Cream**

**Serves 4**

### **Cheesecake Base**

100g ginger nut biscuits

40g unsalted butter, melted

Break the biscuits to a crumb by placing them in a bag and beating with a rolling pin. Add the melted butter and mix and then press into the base of 4 individual round moulds

### **Cheesecake Filling**

90g cream cheese

60g sugar for the cream mix and 20 g for the rhubarb

90g sour cream

90g whipped cream

4g gelatine

70g rhubarb

Chop the rhubarb into chunks and place in a pan with 2 tablespoons water and 20gms sugar. Place on the heat for 6-8 minutes until very soft. Leave to cool.

Beat the cheese, sugar and sour cream until smooth. Add the stewed rhubarb followed by the melted gelatine. When the mix is cool fold in the whipped cream and set in the prepared moulds on top of the biscuit base.

### **Rhubarb Syrup**

100ml water

200g sugar

100g chopped rhubarb

Boil the water and sugar, then add the chopped rhubarb. Simmer for 5 minutes, remove from the heat and pass through a fine sieve. The syrup may need to be reduced further dependant on it's consistency, it should be a thick mixture.

### **Ginger Crunch Ice Cream**

6 egg yolks

400ml double cream

100g sugar

½ split vanilla pod

Roughly crushed ginger biscuits

100g condensed milk

Boil the cream and vanilla pod and pour onto the creamed egg yolks and sugar. Return back to the pan on a low heat stirring continuously until the mixture coats the back of the spoon. Remove from the pan and chill. Churn and freeze.