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Baklava Cheesecake

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Ingredients

SYRUP:

- 1 cup sugar
- 1 cup water
- 1 tbsp honey
- Juice of ½ lemon
- 2 cloves
- 1 stick cinnamon

BASE:

- 6 layers phyllo pastry
- 100g unsalted butter (melted)
- 5 tbsp nut mixture

NUT MIXTURE:

- 1 cup almonds (crushed)
- 2 tbsp breadcrumbs
- ½ tsp cinnamon (ground)
- ¼ tsp cloves (ground)
- 2 tbsp sugar

Execution

SYRUP:

*Prepare the syrup first.
Boil ingredients until reduced to 1 cup.
Chill in the fridge until ready to use.

NUT MIXTURE:

Mix all ingredients together.

BASE:

Brush butter onto base and sides of a 28cm springform cake tin.
Place layers of phyllo pastry, brushing each one generously with butter.
Press gently into sides of tin.
Trim phyllo on top edges of tin.
Drizzle a bit of butter on the edges that you have cut.
Sprinkle 5 tbsp of nut mixture evenly on base.

FILLING:

Beat together cream cheese, flour, corn flour, caster sugar and vanilla in a mixer.
Add egg yolks, one at a time while beating in mixer.
Add sour cream while beating in mixer.

Remove from mixer and fold in stiffly-beaten egg whites.
Pour into Phyllo base and sprinkle remaining nut mixture on top.
Bake in a preheated oven at 130 °C for 1 hour and 45 minutes.
Turn the oven off, open door and allow to settle for 10 to 15 minutes before removing.
Remove from oven and pour cold syrup over.
Allow to cool before removing from springform tin.