



## Goat's cheesecake with rhubarb compôte

You need a very fresh, mild goat's cheese for this dish. The finished cake should have just the merest suggestion of goats' cheesiness about it, no more. Serves eight.

**110g butter**

**1 tbsp clear honey**

**200g digestive biscuits**

**300g fresh, soft unsalted goat's cheese**

**75g caster sugar**

**25g cornflour, sifted**

**2 eggs, separated**

**Grated zest of 2 lemons**

**200ml double cream, lightly beaten**

***For the compôte:***

**1kg rhubarb, trimmed and cut into short (4-5cm) lengths**

**Juice of 1 large orange**

**125g golden caster sugar**

Preheat the oven to 170C/325F/gas mark 3. Melt the butter and honey together. Put the digestives in a food processor and blitz to crumbs, then, with the processor running, pour in the butter mix. Press this into the base of a buttered, 25cm loose-based flan tin and put in the fridge to chill.

Beat the goat's cheese with the sugar, sift in the corn flour and beat it in, then beat in the egg yolks and lemon zest. Fold in the whipped double cream. Whisk the egg whites until they hold soft peaks, and then fold them into the cheese mixture. Spoon on top of the biscuit base. Put the tin on a baking tray (a little butter may leak out during baking) and bake for 30 minutes, until set with just a hint of wobble in the middle. Leave to cool, then chill thoroughly before slicing.

To make the compote, put the rhubarb, orange juice and sugar in a pan over a low heat and bring to a gentle simmer, stirring occasionally. It will take only five minutes or so for the rhubarb to break down into a purée. You can stop it when some of the rhubarb is still just holding its shape, but make sure it is quite tender and not at all crunchy.

Use a sieve to strain off a little of the syrupy juice, so you get a slightly denser compôte and some good tart syrup for another recipe (may I suggest rhubarb bellinis). Chill the compote.

Serve the cheesecake in wedges, with a generous spoonful of compote on top of each slice.

**Davyd Luke**

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