
CAULIFLOWER, LIME ^{AND} COCONUT CHEESECAKE

Cauliflower brings its earthy sweetness to, yes, cheesecake. Really? You'll never even know it's there! Gild the lily by slathering the top with lashings of whipped cream, some toasted coconut and a sprinkling of finely grated lime zest just before you serve.

Serves 8

200 g (7 oz) cauliflower florets
250 g (9 oz/generous 1 cup) cream cheese, chopped
300 g (10½ oz/11/3 cups) firm, fresh ricotta cheese
150 g (5½ oz/2/3 cup) caster (superfine) sugar
4 tablespoons lime juice
Finely grated zest of 2 limes
3 eggs, beaten well
45 g (1½ oz/½ cup) desiccated (grated dried) coconut
2 tablespoons plain (all-purpose) flour
1 teaspoon coconut essence, or to taste

CHEESECAKE BASE

175 g (6 oz) plain sweet biscuits, such as shortbread, broken
80 ml (2½ fl oz/1/3 cup) melted coconut oil
50 g (1¾ oz/½ cup) desiccated (grated dried) coconut

For the cheesecake base, place the biscuits in a food processor and mix to fine crumbs. With the motor running, add the oil and coconut and process until combined well. Press into the base of a 20 cm (8 inch) springform tin.

Preheat the oven to 170°C (340°F).

Steam the cauliflower over boiling water for 4 minutes or until tender, then cool in a colander. Process until very smooth, then add the cream cheese to the processor and mix until smooth, stopping to scrape the cream cheese down occasionally. Add the ricotta, sugar, lime juice and zest and process until smooth, then add the eggs, coconut, flour and essence and process until smooth.

Pour into the tin and bake for 50–60 minutes or until firm in the middle. Turn off the oven, open the door slightly, then leave until the cheesecake is completely cold.

Cauliflower is King by Leanne Kitchen (Murdoch Books, £12.99). Photography by Leanne Kitchen.