Ingredients

For the base
- 200g ginger nut biscuits, crushed
- 1 tsp flaky sea salt (optional)
- 110g unsalted butter, melted

For the filling
- 240g Christmas pudding
- 30ml brandy (optional)
- 30ml stout (optional)
- Zest of 1 orange
- 2 x 280g tubs full-fat cream cheese
- 300ml pot double cream
- 100g light muscovado sugar
- 2 vanilla pods, split and seeds scraped out (pods discarded) or 2 tsp vanilla extract

To decorate
- 2 clementines
- Light muscovado sugar, for sprinkling

Preparation

1. To make the base, mix the ginger nut biscuits, salt (if using) and melted butter together in a bowl to form a biscuit crumb-like mixture. Press into a 20cm round spring-form cake tin, spreading the mixture in an even layer to the sides of the tin. Chill in the fridge for 30 minutes until set.

2. Put the Christmas pudding, brandy and stout (if using), with the orange zest into a blender and whizz to a puree.

3. Using an electric whisk, beat the cream cheese with the double cream, sugar and vanilla seeds (or extract), then fold through the puree. Spread the mixture over the biscuit base and leave to chill in the fridge overnight.

4. The next day, peel the clementines, slice into rounds and place on a baking tray. Sprinkle them with sugar, then blowtorch until caramelised (this can also be done under a grill but watch carefully) and leave to cool. Release the cheesecake from the tin and arrange the clementines on top.

Food Facts

• **Healthier option:** For people on a weight reducing diet or wanting to reduce the amount of sugar and fat in their diets there are various options you could choose:
  - Use reduced fat cream cheese rather than the full fat variety suggested in this recipe.
  - Use low fat spread instead of butter for the base
  - Try a sweetener in place of sugar, or reduce the sugar and use half sugar and half sweetener.

• **Fluid:** Some people with kidney problems will be advised to follow a fluid restriction. If you have been advised to reduce your fluid then please remember that the cream and alcohol used in this recipe need to be included in your fluid allowance. However, this recipe serves 10 so, per portion this is less than 50ml of fluid.

• **Phosphate and potassium:** This recipe contains Christmas pudding which is high in potassium and some people with kidney problems are advised to restrict their potassium intake. However, as the amount of Christmas pudding is divided between 10 portions the overall potassium content per portion is low. This recipe does contain a reasonable amount of phosphate; a mineral some people with kidney problems should be careful of, therefore if you have been advised to restrict your phosphate, stick to the recommended portion size here and take a phosphate binder (if prescribed) with your meal.

• **Storage:** Keep refrigerated and use any leftovers within 3 days.

• **Cheaper option:** Omitting the alcohol will reduce the cost of the pudding. You could also consider replacing the Christmas pudding with chopped stem ginger. Add 8 pieces of chopped stem ginger (from a jar) to a couple of teaspoons of syrup and use lemon zest instead of orange. Not only will this be a cheaper option but it will make the recipe lower in potassium.