



Our Executive Chef Corbin Tomaszeski shares an exclusive recipe featuring **Holt Renfrew Blueberry and Raspberry Preserve**, available in our Holts Holiday Shop.

*This cheesecake has an elegant presentation, created to impress.*  
~Chef Corbin

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HOLT RENFREW

## Phyllo Wrapped Ice Wine Cheese Cake with Berry Preserve and Whipped Cream

Serves 8

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140 grams crushed sweet biscuits (graham cracker or cookie crumbs)  
1-½ oz butter, melted

½ tsp. cornstarch, ½ tsp. water, 360 grams cream cheese  
425 grams ricotta cheese, 4 eggs, 1 ½ cups icing sugar  
1 tbsp. orange zest, ¼ cup ice wine  
8 tsp. **Holt Renfrew Blueberry and Raspberry Preserve**

4 Phyllo sheets  
½ cup butter melted

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Combine the crushed sweet biscuits with the melted butter. Evenly divide the sweet biscuit mix into the eight small ramekins. Pat down the biscuit mix in each ramekin to form a thin crust. Refrigerate the lined ramekins for 1 hour.

Preheat the oven to 300° F.

Combine the cornstarch with water to make a smooth paste. Process the cream cheese in a food processor until smooth. Add the cornstarch mixture, ricotta, eggs, sugar, orange zest and ice wine to the creamed softened cream cheese. Mix until smooth and evenly divide the batter into the ready-made, lined ramekins. Lightly stir in 1 tsp. of Blueberry, Raspberry Preserve till you get a swirled pattern. Bake the cheesecakes in the pre-heated oven for approximately 15-20 minutes. Remove from heat and cool completely.

Preheat the oven to 325 F.

Place one sheet on phyllo pastry onto a flat surface, brush it lightly with melted butter, layer another phyllo pastry sheet on top and brush once again with butter. Repeat this process with the two remaining sheets of pastry. Cut the lined pastry sheets into 4 squares or quarters, making a total of 8 squares. Wrap each individual mini cheese cake with one square of the double layer buttered phyllo pastry sheet. Bake until the cheese cake is crispy and golden brown. Serve warm with fresh whipped cream, berries and mint. Enjoy!