



Frozen Cheese Cake

by Shella Grover

***“Silent night, Holy night
Shepherds quake, at the sight
Glories stream from heaven above
Heavenly, hosts sing Hallelujah.
Christ the Savior is born,
Christ the Savior is born”***

Its Christmas time. A time for remembering the sacrifice that God made by giving up what was most precious for him, his only son, for the sake of us, who are equally precious to Him. It's a time for families to come together, for melodious carols in the background of a house full of family and friends. A time to party and spread the love and joy that God desires for us.

Christmas holds a lot of food memoirs for me. As a child I remember mum and her friends making Christmas treats together, chatting and laughing, working together in the kitchen and then sharing the

goodies between themselves. Children playing around and trying to get nibbles of whatever is being cooked. It brought so much happiness and togetherness that was apt in the true spirit of the Birthday about to take place. So many goodies, and made well ahead of time so that mum had to stash it away because she knew if they were left anywhere within our reach, they were sure to be gone before she knew it. And of course they would—they were so utterly delicious. What we all most looked forward to was the fruit cake, which was a total bliss with its rum-soaked fruit and nuts. We always warned mom to make enough to last us till at least a month, even after all her give-aways.

As I reminisce my younger Christmases spent in the Capital of India, New Delhi experiencing the peak of winters, I can't imagine Christmas without being buried

under layers of warm clothing (but still shivering). Going to Church for the vigil mass was an adventure in itself, bearing the chill, but it was all worth the while after being surrounded in the lovely aura of the heavenly birthday being celebrated with an ethereal choir. It was especially made worthwhile with the after mass goodies of Rum Cake and Coffee. Coming home to a glass of mom's handmade Ginger Wine which took the chill away (at least for some time), excitedly opening Christmas presents, sitting by the sparkling Christmas tree, and then snuggling up into warm quilts chatting and dozing off to sleep. Oh, I feel so nostalgic about it all.

Never did I think of warm Christmases, and yet here I am sitting in a different continent altogether. In some ways, it just doesn't seem like Christmas is already here. But it is, and I can't deny that it's time for parties and food and families and friends to come together. So what can I offer to you this Christmas but a frozen dessert! Merry Christmas friends. May the light of the world illuminate your souls and lives until eternity.

LIME AND GINGER CHEESECAKE

Ingredients

For the base:

- 1 packet digestive biscuits; about 20 big cookies
- 2 tbspn butter (salted)
- 1 tbspn ginger jam (if you don't have that use powdered crystallised ginger)

For the topping:

- 250 grms cream cheese
- 1 tin condensed milk
- 200 ml fresh cream
- 3 limes, juiced

- 4 tbspn ginger jam (again use ground crystallised ginger)
- 1 tbspn lemon rind

Recipe

For the base:

1. In a pan melt down the butter and add the ginger jam or powdered ginger. Then add the powdered cookies.
2. Let it all come together
3. In a spring form pan, pat in the mixture well.
4. Leave it in the fridge to set while you prepare the topping

For the topping:

1. Beat the cream cheese well. Add the condensed milk and beat again. Add in the ginger and blend thoroughly. Taste the sweetness, and if you need more add some caster sugar (all depends on how sweet your condensed milk is). Mix in the lime juice. Check sweetness again and adjust, again.
2. In a separate bowl, beat the cream until stiff. Fold it into the cream cheese/condensed milk mixture.
3. Pour it over the base and leave it in the freezer. Garnish with lemon rind.
4. Do not bring out the cake until you need to serve it- it melts away fast.

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