



**RECIPE OF THE WEEK: 15/08/2022**  
**Feta Cheesecake**  
**(Siropiasta Glyka Keiks Me Feta)**

This cake is made with feta cheese but the prerequisite is to soak the cheese overnight to remove the salt. This originally comes from Smyrna.

**Ingredients**

**(Serves 6)**

300g feta cheese  
150g unsalted butter, some extra for greasing the tin  
4 medium or free-range eggs, lightly beaten  
3-4 drops vanilla essence  
75ml double cream  
225g plain flour  
100g cornflour  
1 tbsp baking powder

**To make the syrup**

600ml cold water  
400g sugar  
1 tbsp lemon juice

**For sprinkling**

25g icing sugar  
1 tbsp ground cinnamon



**Method**

1. Cut the feta cheese into 3cm cubes and soak them in a bowl of hot water for at least two hours, changing the water frequently. Refrigerate the soaking cheese overnight to remove all of the salt.
2. Pre-heat the oven to 180°C/160°C/gas 4.
3. Drain the cheese and squeeze out the excess water. Put the cheese in a fine sieve to mash it all up.
4. Cream the butter, gradually adding the caster sugar and beat together until light and fluffy. Beat in the eggs one at a time, then the vanilla, add the cheese and the cream and mix well with a wooden spoon.
5. Sift the flour and cornflour with the baking powder and add to the feta and cream mixture and further mix for 1-2 minutes.
6. Make six round cakes, 10cm in diameter by using either a piping bag or by hand and place them in a 35x25x5cm greased baking tin.
7. Bake them in the pre-heated oven for 25-30 minutes or until they are golden on top.

8. In the meantime, make the syrup by combining in a saucepan the cold water with the sugar and bringing it to the boil. Simmer for 6-8 minutes, uncovered. Stir in the lemon juice and set aside, keeping the syrup hot.
9. Take the cheese cakes out of the oven and sprinkle with about 125ml of warm water. Cover with cling film and let them rest for 2-3 minutes.
10. Pour some of the hot syrup over the cakes, turning the cakes upside down a few times, ladling the syrup over them every time until all used. Cover the cakes and set aside to cool.
11. Serve on their own sprinkled with icing sugar and cinnamon or accompanied with whipped cream or crème fraiche.

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