

another even better cheesecake

WHAT? ANOTHER ONE?

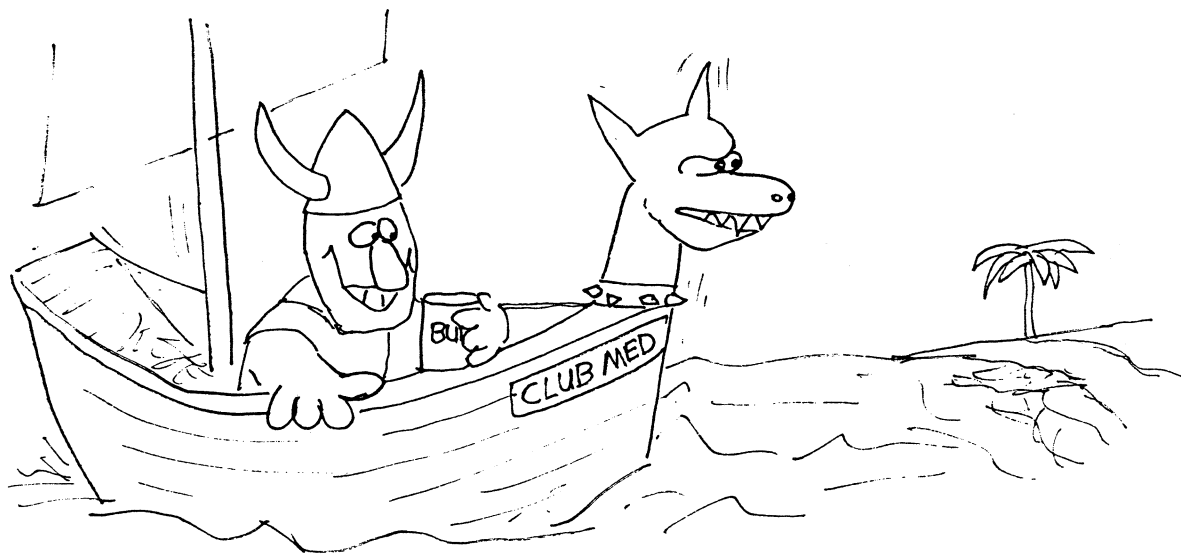
It didn't occur to us that the hazelnut cheesecake could be so easily outdone. But the dr bob vacation team bought this guavaberry liqueur down in St. Martin—that's in the Carribean (which way do you pronounce it?)—and we had to figure out what to do with the stuff besides making guavaberry coladas. Actually Sint Maarten since we made the buy on the Dutch side. Great drink by the way. Just substitute the rum in a pina colada and you're in business.

This guavaberry liqueur is some kind of guavaberry in rum concoction only made in Sint Maarten if you can trust the advertising hype. Needless to say, it's not on the State of Pennsylvania State Liquor Authority official shopping list. But if you live in a free enterprise booze state, don't get your hopes up. They don't seem to even bother exporting. They just wait for the daily cruise ships to unload, or for the honeymooners milling around in the time-share shark infested waters, or the already bitten time-shareees, or the remaining tourist category. It is a small island so sooner or later everybody walks by the shop.* Like we did. Also conveniently sold at the airport duty free shop where we picked up an extra bottle.



* Sint Maarten Guavaberry Company N.V., 10 Frontst, Philipsburg, Sint Maarten, Dutch West Indies

Of course, once back in the US of A it was too late to inquire if the guavaberries also come in solid form. That's where the Swedes helped out. They've imported a little bit of Sweden for the lucky consumers living near Philly and Baltimore. It's called IKEA and we all pronounce it wrong. (Ee-kay-uh in Europe.) They sell these great lingonberry preserves that have to be second cousin to the guavaberry. (Maybe the Vikings were into Caribbean cruises too.) They're great for breakfast with raisins, sliced bananas, crumbled swedish crackerbread and fjillmilk (like plain yogurt but that's another story). They're also out of reach for most americans.



For those of us who can finger both ingredients, we've got a cheesecake money can't buy, the

SWEDEN meets SINTMAARTEN Cheesecake

Too long, huh? Okay, (lingonberry cheesecake) for short.

Or if you prefer (guavaberry cheesecake) which is what this became one occasion when IKEA sold out its lingonberry preserves when our inventory was down to enough for one more piece of toast! Another free market failure.

from hazelnut to lingonberry

SUBSTITUTE CRUST

2 cups graham cracker crumbs
1/4 cup sugar
6 tablespoons (3/4 stick) butter
or margarine, melted

MODIFY FILLING & TOPPING

Frangelico hazelnut
liqueur →
guavaberry liqueur

This is just a simple variation of the hazelnut cheesecake. First can the usual crust. This hazelnut preparation business is for the birds. (Squirrels?) We pulled out the graham cracker crumbs from the closet where they'd been sitting through two years of innovative crusts and did a standard crumb crust. After pressing the crust in place exactly as in the hazelnut crust, substitute guavaberry liqueur for the Frangelico in the batter and in the sour cream topping. It leads to a nice pink color, particularly suited to Valentine's Day, for which a hazelnut crumb heart shape sprinkled on the topping is a nice touch (like in the army, "if you gottem..."). Other crumbs may do if you don't.

Meanwhile back at the filling stage the same advice applies to the hazelnut crumbs. If you gottem, use 'em. After poured into the crust, spoon out half a bottle (the 14.1oz = 400g size, metric of course) of lingonberry preserves, glopping them a spoonful at a time on the top of the batter before baking. Then use a knife to swirl the glops, I mean globs, or is it gobs - whatever - into the batter for a marbled effect.

Remember, small pieces and give the rest away.

Postscript. After all this fuss about hazelnuts, dr bob's mom (yes, he has one too) found Diamond[®] of California recipe ready chopped hazelnuts in a rural NY state supermarket, just once. dr bob's two 8oz bags have joined the hall closet food museum, protected from use by fear of extinction. If you want to revive the species, write Diamond Walnut Growers Inc PO Box 1727 Dept W Stockton CA 95201. But don't mention us.

Post Postscript.

Okay, we confess. We ripped off the hazelnut
cheesecake recipe from Mother Wonderful's
first edition Cheesecakes and other Goodies.

An even cornier handle than "dr bob", but
entirely deserved if judged on the merits of
her recipes.

She was hawking her new edition in a local
independent bookstore booksigning with
no bake cheesecake samples, just like they
do in supermarkets. We just sort of
stumbled into it. Did an unsolicited
product endorsement just like in supermarkets
on TV. Got a book signed. Go buy it.

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don't write.
it's still cash and carry
only.

