**Lyn's cherry cheesecake**
(From the revised edition of The Cook's Companion)

The charm of this cheesecake is the contrast between the smooth, creamy filling and the fresh, juicy cherries. The filling is equally delicious used as a pastry cream for tartlets.

The cherries can be stewed or preserved, but I love this recipe best when they are uncooked but very juicy. The pips must be removed.

**INGREDIENTS**200g butter, melted
1 tsp ground ginger
350g wheatmeal biscuits, crushed into crumbs
250g cream cheese or mascarpone
2 tbsp kirsch
1/2 cup pure icing sugar, sifted
300ml creme fraiche
300ml cream, stiffly whipped
500g cherries, rinsed and stoned