



CHEESECAKE

INGREDIENTS

CRUST

1 packet of digestive biscuits
57g (melted)
2 tbsp sugar
1 1/2 tbsp rosemary
1/2 tsp salt

FILLING

290g fine sugar
330g cream cheese
500g ricotta
1/2 tsp vanilla
65ml lemon juice
2 1/2 tbsp lemon zest
5 eggs
1 1/2 tbsp cornflour
1 1/2 tbsp water

LEMON CURD

160g fine sugar
6 egg yolks
zest of 2 lemons
100ml lemon juice
100g chilled butter (in cubes)

MERINGUE

3 egg whites
120g fine sugar

METHOD

Preheat the oven to 150°C.

Crumble the biscuits. Add the butter, sugar, rosemary and salt to the biscuit crumbs. Distribute this across two 25 x 25 cm cake tins. Mix the sugar, cream cheese, vanilla, lemon juice and zest, ricotta and eggs to form a smooth mixture.

Mix the cornflour with some water. Add this to the cream cheese mixture. Distribute the mixture across the two cake tins.

Bake the cheesecake for 60 minutes. Leave to cool in the oven (door shut) for another 40 minutes. Then leave to set in the fridge for at least 1 hour.

For the lemon curd, place the egg yolks and sugar in a pan on medium heat. Zest the lemon peel over this, and add the lemon juice. Continue to beat until the mixture thickens. As soon as it has thickened, remove the pan from the stove and press the mixture through a sieve. Leave to cool, and store in the fridge.

For the meringues, beat the egg whites until stiff in a clean and grease free bowl. As soon as it's stiff, gradually add the sugar. Keep beating, this can take up to a quarter of an hour, until the mixture is smooth and shiny and the sugar has dissolved. You can check this by rubbing the meringue between your fingertips.

Cut the cheesecake into equal squares, and cover them with a generous layer of lemon curd. Place a layer of meringue on top. You can pipe this on with a piping bag if required. You can make some succulents out of fondant as decoration.

Enjoy!

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