



Our
Recipe
for you...



My favourite cheesecake recipe

This smooth, tangy cheesecake can be decorated with any fruit in season. The cake is quite filling, so a small slice is plenty.

75g- 90g unsalted butter
200g digestive (or similar) biscuits crushed
2 tablespoons almonds, finely chopped
500g Quark
200g double cream
finely grated rind of 1 lemon
90g caster sugar
juice of 2 lemons
2 gelatin leaves or 3 teaspoons of powdered gelatin
berries to decorate
20cm (8 inches) springform cake tin

Melt the butter and combine with the biscuit crumbs and chopped almonds. Spoon the mixture into the base of the springform cake tin and spread evenly, pressing firmly down onto the base and place in the refrigerator until required.

Blend the quark, lemon rind and sugar until smooth.

Prepare the gelatin according to the directions, combine with lemon juice and stir into the prepared quark mixture.

Whip cream until thick, gently fold whipped cream into quark mixture. Pour mixture over the biscuit base and refrigerate for at least 2 – 3 hours until set.

Prepare fruit, any berries are a perfect foil for the rich smoothness of the cheesecake, and decorate the surface of the cake.

Carefully run a knife around the inside of the tin before unmoulding and placing on a plate.

For further information contact

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