

Lemon Cheesecake



Ingredients:

200g Philadelphia Cream Cheese
150g Digestive Biscuits
125ml Fresh Double of Whipping Cream
75g Butter
50g Caster Sugar
1 Lemon and / or 1 Lime
Any Additional Fruit for Decorating

**You will need a round tin:
18 - 20cm in Diameter
and a container to take your
lemon cheesecake home in.**

Method:

1. Weigh and measure out all ingredients accurately.
2. Put the biscuits into a bag and crush with a rolling pin, or use a food processor to make them into crumbs.
3. Place the butter in a saucepan and place at the front of the hob. Melt on a low heat. Once the butter has melted, remove the saucepan from the heat and place on a pan-stand.
4. Stir in the biscuit crumbs.
5. Use the crushed biscuits to line the base and sides of a dish, about 20cm in diameter.
6. Chill in the fridge (0-5°C) until set.
7. Wash the lemon / lime. Grate the skin finely using a grater and squeeze out the juice using a lemon squeezer.
8. Place the cream in a glass bowl.
9. Whip the cream using an electric whisk until thick. **DO NOT** over whisk.
10. Beat the Philadelphia cream cheese with a white plastic stirring spoon to soften it.
11. Stir the whisked cream into the Philadelphia cream cheese.
12. Fold in the sugar, lemon / lime rind. Add the lemon / lime juice gradually as you may not need it all.
13. Spread the mixture over the biscuit crumb base and chill for approximately 30 minutes before serving.
14. Cut a slice and serve.
15. Garnish with fresh fruit.

Adaptations:

- Add oranges instead of lemons / limes.
- Add grated chocolate.
- Use a different variety of biscuits instead of digestives.
- Decorate with fresh fruit on the top, e.g. strawberries, raspberries, grapes.