

Lemon Cheesecake: Gelatine



Ingredients:

250ml Double Cream to Decorate (Optional)
200g Cream Cheese
150ml Double Cream (1 Small Pot)
40g Butter
10 Digestive Biscuits
4 Tablespoons Caster Sugar
3 Tablespoons Cold Water
2 Eggs (Separated)
1 Lemon: Grate Rind and Juice
1 Packet Gelatin
1 Tablespoon Soft Brown Sugar
Lemon / Fresh Fruits to Decorate



You will need an 18 - 20cm loose bottom cake tin or suitable small individual portion dishes. Bring tin foil to cover at the end of the lesson.



Method:

1. Weigh and measure out all ingredients accurately.
2. Line the base of a round tin with greaseproof paper. Grease base and sides lightly.
3. Use a food processor to crush the biscuits into even size pieces.
4. Place a small saucepan at the front of the hob, DO NOT turn on.
5. Add the butter and melt on a low heat. Remove from the heat and place on a pan stand. Add in the crushed biscuits, stir with a white plastic stirring spoon.
6. Press the mixture into a loose bottomed cake tin, so that it lines the base evenly. Allow to chill in the fridge.
7. Separate each egg into a separate small bowl.
8. Remove the rind from 1 lemon and juice.
9. Place egg yolks, caster sugar, soft brown sugar, lemon rind and lemon juice in a glass bowl.
10. Fill a saucepan 1/3rd full with water and place at the front of the hob. Place glass bowl on top (Bain-marie). Turn on heat.
11. Whisk the mixture over the hot water until thick.
12. Using oven gloves, remove the glass brown from the heat, place on a pan stand and whisk until cool.
13. Place water and gelatin in a small glass bowl and stand over the saucepan of hot water, heat gently to dissolve, **do not boil**.
14. In a separate glass bowl, using an electric whisk, whisk egg whites until they form soft peaks. The bowl should be able to be turned upside down and the egg whites will not move. Wash the whisk beaters.
15. In another large bowl, whip cream using an electric whisk until thick.
16. Use electric whisk blend gelatin into egg / lemon mixture, pouring it in a thin stream.
17. Gradually whisk in the cream cheese.
18. Fold into the lemon mixture the cream and egg whites using a metal table spoon. Be careful not to knock air out of the egg whites.
19. Pour the mixture onto the biscuit base, set in refrigerator.
20. Decorate with a range of fresh fruits. You can whisk some additional cream and pipe this on the top.

