



Lemon Ricotta Cheesecake

6 slices



Medium

● up to 60 Min.



Ingredients:

For the Cheesecake:

Lemon (Finely grated rind and juice from 3 to 4 lemons)
350 g Ricotta Cheese (12 oz)
1 Dr. Oetker Gelatine Sachet (x1 sachet = 12g)
60 g Caster Sugar (2 1/2 oz)
275 ml Double Cream (10 fl.oz)

For the base:

225 g Sweet oat biscuits (9oz)
100 g Unsalted butter (4oz, melted)

To Decorate:

Lemon (Lemon slices to decorate)
Mint Leaves (Handful of mint to decorate)

- 1 Pre-heat the oven to gas mark 6, 400°F, 200°C. Grease and line a 24cm/9" cake tin.
- 2 Crush the biscuits and tip into a bowl then stir in the melted butter. Press the mixture evenly and firmly into the base of the cake tin, then place in the oven to pre-bake for 10 minutes.
- 3 Remove from the oven and allow it to completely cool.
- 4 Put 3 tablespoons (45ml) of the lemon juice into a small bowl, sprinkle the Gelatine over, then place the bowl into a small saucepan with 1 inch (2.5 cm) simmering water and stir until it dissolves.
- 5 Put the sugar and ricotta cheese into a food processor and blend, and then add the lemon zest, remaining lemon juice and Gelatine.
- 6 Blend everything again until it's all totally smooth.
- 7 Take a large bowl and whisk the double cream until you get a soft dropping consistency, then pour this in to the rest of the cheese mixture and blend again just for a few seconds.



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- 8 Pour the mixture over the biscuit base, cover with foil and chill in the refrigerator for a minimum of three hours.
- 9 Decorate with lemon twists and sprigs of mint before serving.

Tip from the Test Kitchen

- Courtesy of Dr. Oetker Frozen

