

Lemon Cheesecake

200 grms digestive biscuits
25 grms unsalted butter
400 grms Mascarpone cheese
100 ml Double cream
3 egg yolks
50 grms caster sugar
Juice of 4 lemons
4 leaves of Gelatine

Crush the digestive biscuits. Melt the butter and add it to the crushed biscuits, mixing well. Line an 8 inch loose bottom cake tin with greaseproof paper and spread the biscuit mixture over the base of the tin. Press the mixture down firmly then place in the fridge to chill for 30 minutes.

Whisk the cream till it has thickened slightly. Add the mascarpone cheese and beat well until a smooth consistency is achieved. Add half the lemon juice and mix well.

Place the egg yolks, sugar and half the lemon juice into a bowl. Place the bowl over a pan of simmering water. Beat the egg mixture until it has thickened and doubled in volume forming a sabayon. Fold into the mascarpone mixture.

Dissolve the gelatine in a little hot water and add to the cheesecake mixture. Fold well making sure that the gelatine is distributed throughout the mixture. It should now have a creamy pouring texture. If it is too thick, add some more double cream to loosen the mix.

Pour the mixture into the cake tin and chill in the fridge until the cheesecake is set. Remove from the tin and decorate the top with fresh strawberries or raspberries if desired.