

# Lemon Cheesecake

## Equipment

8" (20cms) sponge tin with a loose base

## Ingredients

*For the base*

150g crushed digestive or Nice biscuits

100g butter

*For the filling*

500g mascarpone cheese

3 lemons

100g caster sugar



## Method

Crush the biscuits into crumbs with a rolling pin in a plastic bag or use a blender.

Melt the butter and remove from heat.

Add the crushed biscuits to the butter and mix well.

Spoon into the tin and press down all over as evenly as possible.

Place in the fridge for 30 minutes

Grate the rind off the lemons and save

Extract the juice from the lemons.

Take a bowl and add the mascarpone cheese

Add the lemon juice and sugar

Whisk for about 1 minute.

Taste for sweetness and sharpness. Add more sugar or concentrated lemon juice (from a bottle) as required.

Place mixture on biscuit base and even out.

Sprinkle rind on cheesecake

Place in fridge for 2 hours

Remove tin and serve.