

Lemon Cheesecake

Serves 8-10

Crust:

- 130 g all-purpose flour
- 50 g superfine sugar
- 98 g unsalted butter, chopped

Filling:

- 340 g cream cheese, softened
- 450 g ricotta
- 4 eggs
- 266 g superfine sugar
- 60 ml fresh lemon juice
- 2 T finely grated lemon zest
- ½ tsp vanilla extract
- 1½ T cornstarch
- 1½ T water
- 230 g whipping cream, whipped



1. Preheat oven to **150°C**. Place the **flour**, **sugar** and **butter** in a bowl and rub with your fingertips to form a rough dough. Using the back of a spoon, press the mixture into the base of a lightly greased 20-cm round springform pan lined with non-stick parchment paper. Bake the crust for **30 minutes** or until golden and just cooked. Set aside.
2. To make the filling, place the **cream cheese**, **ricotta**, **eggs**, **sugar**, **lemon juice** and **zest**, and **vanilla** in a food processor and process until smooth.
3. Place the **cornstarch** and **water** in bowl and mix until smooth.
4. Add the cornstarch mixture to the cheese mixture and mix to combine.
5. Pour over the crust and **bake for 1 hour and 10 minutes** or until light golden and just set. Turn the oven off and allow to cool in the oven with the door closed.
6. **Refrigerate for 1 hour** or until cold. Top with the whipped cream to serve.