

Lemon and Lime Cheesecake

dessert > Lemon and Lime Cheesecake

Get ready for a zesty explosion!



serves **8-10**. Prep time: **25min**. Chill for **6Hours** or best overnight.

Shopping LIST:

For the base: **150g** digestive biscuits, **40g** butter.

For the filling: **250g** ricotta cheese, **75g** caster sugar, **150g** Greek-style yogurt (10% fat), juice of **1** lemon and **1** lime (approx.**100ml**), **2** tbsp cornstarch.

Method:

- Lightly grease a **25cm** springform cake tin.

For the cheesecake base:

- Place the digestive biscuits in a food processor or blender and process until they form fine crumbs.
- In a saucepan, melt the butter, then stir in the biscuit crumbs until they are well coated. Spoon the biscuit mixture into the prepared cake tin, pressing it down firmly to create an even layer. Chill the base in the refrigerator.

For the cheesecake filling:

- In a mixing bowl, combine the ricotta cheese, Greek-style yogurt, and caster sugar. Use a whisk to beat the ingredients together until smooth.
- Add the freshly squeezed juice of 1 lemon and 1 lime to the mixture and continue to whisk.
- Gradually add the cornstarch while whisking, ensuring it's well incorporated into the mixture. The cheesecake filling may not be very thick at this stage, but it will firm up as it cools in the fridge.
- Spoon the cheesecake filling over the chilled biscuit base, leveling the surface. Chill the cheesecake in the refrigerator for at least 6 hours, or overnight for best results.

"enjoy it!"



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