

Lemon Cheesecake

Ingredients

1 large lemon
300g cream cheese
100g caster sugar
200g Creme Fraiche
100g butter
225g digestive biscuits
Choice of fruit toppings



Equipment

Flan dish, mixing bowl, small bowl, rolling pin, metal spoon, spatula, saucepan, lemon squeezer, measuring spoons, knife, chopping board.

Method

1. Place the biscuits in a large mixing bowl and crush using the end of a rolling pin.
2. Place the butter in a saucepan and melt over a low heat.
3. Pour the butter onto the biscuits and mix well
4. Press the mixture firmly onto the base of a flan dish. Chill in the refrigerator.
5. Finely grate the zest from the lemon and then juice.
7. Beat the cream cheese, sugar and lemon zest together in a clean bowl until smooth.
8. Gradually beat in the lemon juice until you have a thick, creamy mixture. Carefully fold in the crème fraiche
9. Carefully spoon the filling onto the biscuit base.
10. Peel and prepare the fruit topping and arrange on top of the cheesecake.
11. Keep chilled.