

# Lemon Berry Cheesecake



**Serves 4    Prep 25 mins + 3h refrigeration    Cooking 5 mins    Easy**

## Ingredients

40g plain biscuits, finely crushed  
20g butter, melted  
225g ricotta  
1½ tbsp caster sugar  
390g tub low-fat fromage frais  
2 tsp finely grated lemon zest  
1½ tbsp fresh lemon juice  
¾ tbsp gelatine  
2 egg whites  
250g strawberries, halved or quartered

1. Lightly oil and line the base and sides of a 20 cm diameter spring form tin with plastic wrap. Combine the biscuit crumbs and butter in a small bowl and press evenly over the base of the tin. Refrigerate while making the filling.
2. Combine the ricotta and sugar in a food processor until smooth. Add all the fromage frais, the lemon rind and juice and mix well. Put 60ml water in a small bowl, sprinkle the gelatine in an even layer onto the surface and leave to go spongy. Bring a small pan of water to the boil, remove from the heat and put the gelatine bowl in the pan. The water should come halfway up the sides of the bowl. Stir the gelatine until clear and dissolved, then cool slightly. Stir the gelatine mixture into the ricotta mixture, then transfer to a large bowl. Beat the egg whites until soft peaks form, then fold into the ricotta mixture.
3. Pour the mixture into the prepared tin and refrigerate for several hours or overnight, until set. Carefully remove from the tin by removing the side and gently easing the plastic from underneath. Decorate with the strawberries.