

Lemon Quark Cheesecake



Serves 6 - 8 Prep 20 mins Cooking 10 mins + chilling Easy

Ingredients

For 20 cm spring form

80g digestive biscuit
50g melted butter
200g light soft cheese
500g quark
200g icing sugar
3 lemons zest of 2 , juice of 3
4 gelatine sheets

For 18 cm spring form

80g digestive biscuit
50g melted butter
250g light soft cheese
250g quark
144g icing sugar
2 lemons zest and juice of both
3 gelatine sheets

1. Crush the digestive biscuits and mix with the melted butter. Press into the base of a 20cm/18 cm springform tin. Chill to firm.
2. Whisk the light soft cheese with the quark and icing sugar, then fold through zest of 2 lemons.
3. Soak the gelatine sheets in cold water, then melt in the juice of 2 or 3 lemons (depending on size) over a low heat. Beat into the cheese mix, then spoon on top of the biscuit base. Chill until set.
4. Serve with fresh fruit or compote.