Lemon and ginger cheesecake

Ingredients

180 grams Ginger biscuits

60 grams Butter

8 tablespoons Caster sugar

300 grams Cream cheese (the cheaper the better as it will have less flavour.)

33 centilitres Double cream

2-3 table spoons Lemon curd

2 table spoons of Lemon juice

Instructions

i. Crush 180 grams of biscuits in a plastic bag with a rolling pin, the back of a spoon or whatever is handy.

ii. Melt 60 grams of butter in a saucepan.

iii. Mix in 3 table spoons of caster sugar into the crushed biscuits, then add this mixture to the butter, stir until the biscuit is all coated with butter.

iv. Pour into a cake tin with a removable bottom or multiple mini tins with removable bottoms, and compact it firmly to create a sturdy biscuit base. Place this in the fried to cool while you get on with the top half of your cheesecake.

V. Whip 33cl of double cream in a bowl until itthickens

vi . Place 300 grams of cream cheese, 5 table spoons of caster sugar and 2 tablespoons of lemon juice in a separate bowl and whisk them vigorously.

vii. Gently combine the cream cheese mix with the double cream.

viii. Add 2-3 tablespoons of lemon curd and stir in gentty.

ix. Spread this mix over the biscuit base and place in the freezer for 2-3 hours

X. Remove your cheesecake from the freezer at least 1 % hours before serving and place it in the fridge.

xi . Sprinkle ginger biscuit crumbs over the top to decorate and serve.

xii. Don’t leave the cheesecake outside of the fridge too long as it will melt.