

Cheesecake

Difficulty:

Preparation Time: 30 minutes

Cooking Time: 1 hour

Total Time: 1 hour 30 minutes

Ingredients (serves 10):

- * 350 g Digestive biscuits
- * 120 g Butter
- * 450 g Fresh cheese
- * 100 g White sugar
- * 100 ml Fresh cream
- * 40 g Starch
- * 3 Eggs
- * 1 tbs Cinnamon
- * Lemon zest

Steps:

1. Preheat the oven to 180°C/350°F.
2. Crush finely the biscuits adding the cinnamon. Pour in the melted butter and mix through. Transfer the mixture to a 9 inch round cake pan and press it down.
3. Now mix together the fresh cheese and the sugar in a bowl using an electric whisk, proceed with adding the cream, starch and eggs. Mix well.
4. Transfer the mixture on top of the biscuit base, level it even and bake. Leave to cool down and set in fridge for 2 hours.