



Lemon and lime cheesecake

Lemon and lime cheesecake is a delectable combination of fresh, zesty flavours combined with the softness of cream cheese on top of a crunchy, biscuit base. No bake, easy to prepare and refreshingly delicious.

I use a few gelatine sheets to give the cheesecake a mousse-like texture. It also ensures that the juices from the citrus fruits don't make the mixture too soggy. It means you have plenty of juicy flavour and a cheesecake that holds its shape well.

Ingredients: Serves 6-8

250g digestive biscuits, crumbled

200g double or whipping cream

100g unsalted butter, melted

400g cream cheese or Mascarpone

5 gelatine sheets or 1 x 12g pack of gelatine powder

Extra zest and slices of lemons and limes to decorate (optional)

Juice and zest of 2 lemons

Juice and zest of 2 limes

Method:

Line a 20cm loose-bottomed cake tin with baking parchment or coat with butter.

Break the biscuits inside a freezer bag and roll and bang them with a rolling pin or steak hammer until they have broken up into tiny pieces. Combine the biscuit crumbs with the butter and pour into the cake tin. Press the biscuit mix down firmly and place in the fridge to chill and harden.

To melt the gelatine sheets, break them up into small pieces then place in a heatproof jug or small bowl and make sure they are only just covered with water. Place the jug or bowl into another bowl of water and heat until the gelatine sheets have melted thoroughly. This will take approximately 5 minutes with very hot water. If you are using gelatine powder, simply sprinkle the powder into hot water, stirring continuously with a fork until it has melted.

Combine the cream cheese, juice and zest of the lemons and limes in a bowl. When the gelatine has cooled slightly, add to the cream cheese mixture. Using a balloon whisk, whip the whipping or double cream until it forms soft peaks then fold the cream cheese mixture into the whipped cream mixture.

Spoon on top of the chilled biscuit base and refrigerate for a minimum of 2 hours until the cheesecake has set.

To decorate, sprinkle some lemon and lime zest over the top of the cheesecake and twist a few slices of lemon or lime around the top.

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