



Cheesecake With Meyer Lemon-Ginger Curd



Vegetarian



Popular

READY IN



160 min.

SERVINGS



8

CALORIES



882 kcal

DESSERT

Ingredients

- ☐ 1.5 cups lightly butter cookies crushed
- ☐ 24 ounce cream cheese at room temperature
- ☐ 3 large eggs
- ☐ 1 piece ginger peeled
- ☐ 8 graham crackers whole
- ☐ 1 tablespoon heavy cream
- ☐ 0.5 cup meyer lemon juice fresh from 4 lemons
- ☐ 2 tablespoons meyer lemon juice fresh from 1 lemon

- ☐ 8 servings strawberries sliced for serving
- ☐ 0.5 cup sugar
- ☐ 1 cup sugar
- ☐ 2 tablespoons butter unsalted cold cut into small pieces
- ☐ 5 tablespoons butter unsalted melted
- ☐ 1.5 teaspoons vanilla extract

Equipment

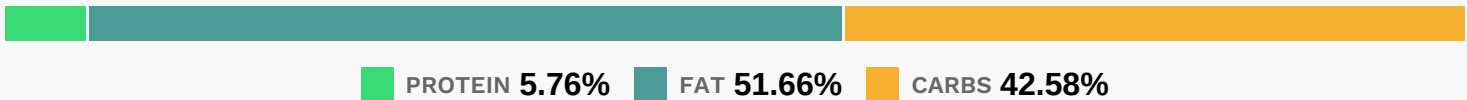
- ☐ food processor
- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ sieve
- ☐ blender
- ☐ spatula
- ☐ springform pan

Directions

- ☐ Make the crust: Preheat the oven to 350 degrees F. Pulse the graham crackers and butter cookies in a food processor until finely ground; drizzle in the melted butter and pulse to combine. Press the crumb mixture into the bottom and about 1 inch up the side of a 9-inch springform pan.
- ☐ Bake until golden, about 10 minutes, then transfer to a rack and let cool completely. Reduce the oven temperature to 300 degrees F.
- ☐ Make the filling: Beat the cream cheese and sugar in a large bowl with a mixer on medium-high speed until smooth and slightly fluffy, about 3 minutes. Beat in the eggs, one at a time, then beat in the lemon juice and vanilla.
- ☐ Pour the batter into the prepared crust.

- ☐ Transfer to the oven and bake until the edges are set but the center still jiggles slightly, 1 hour to 1 hour, 10 minutes. Turn off the oven and keep the cheesecake in the oven with the door ajar, 20 minutes.
- ☐ Remove from the oven and run a knife around the edge of the cake to loosen.
- ☐ Transfer to a rack; let cool completely, then refrigerate until set, at least 4 hours or overnight.
- ☐ Make the lemon curd: Finely grate the ginger; put in a fine-mesh sieve set over a bowl and press with a rubber spatula to extract the juice.
- ☐ Whisk the eggs, sugar and cream in a small nonreactive saucepan until combined.
- ☐ Add the lemon juice and ginger juice and cook over medium heat, whisking constantly, until thick and bubbly, about 6 minutes.
- ☐ Remove from the heat and whisk in the butter until melted. Strain the curd through a fine-mesh sieve set over a bowl, pressing it through with a rubber spatula; let cool. Refrigerate until ready to use.
- ☐ Spread the curd over the cheesecake and refrigerate until set, about 30 minutes.
- ☐ Remove the springform ring and slice.
- ☐ Serve with strawberries.
- ☐ Photograph by Johnny Miller

Nutrition Facts



Properties

Glycemic Index:37.02, Glycemic Load:38.28, Inflammation Score:-8, Nutrition Score:15.955217485842%

Flavonoids

Cyanidin: 2.42mg, Cyanidin: 2.42mg, Cyanidin: 2.42mg, Cyanidin: 2.42mg Petunidin: 0.16mg, Petunidin: 0.16mg, Petunidin: 0.16mg, Petunidin: 0.16mg Delphinidin: 0.45mg, Delphinidin: 0.45mg, Delphinidin: 0.45mg, Delphinidin: 0.45mg Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg Pelargonidin: 35.78mg, Pelargonidin: 35.78mg, Pelargonidin: 35.78mg, Pelargonidin: 35.78mg Peonidin: 0.07mg, Peonidin: 0.07mg, Peonidin: 0.07mg, Peonidin: 0.07mg Catechin: 4.48mg, Catechin: 4.48mg, Catechin: 4.48mg, Catechin: 4.48mg Epigallocatechin: 1.12mg, Epigallocatechin: 1.12mg, Epigallocatechin: 1.12mg, Epigallocatechin: 1.12mg Epicatechin: 0.6mg, Epicatechin: 0.6mg, Epicatechin: 0.6mg, Epicatechin: 0.6mg Epicatechin 3-gallate: 0.22mg, Epicatechin 3-gallate: 0.22mg, Epicatechin 3-gallate: 0.22mg, Epicatechin 3-gallate: 0.22mg Epigallocatechin 3-gallate: 0.16mg, Epigallocatechin 3-gallate: 0.16mg, Epigallocatechin 3-gallate: 0.16mg, Epigallocatechin 3-gallate: 0.16mg Eriodictyol: 0.93mg,

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Nutrients (% of daily need)

Calories: 881.51kcal (44.08%), Fat: 51.58g (79.35%), Saturated Fat: 27.12g (169.49%), Carbohydrates: 95.63g (31.88%), Net Carbohydrates: 92.2g (33.53%), Sugar: 64.28g (71.42%), Cholesterol: 184.11mg (61.37%), Sodium: 548.41mg (23.84%), Alcohol: 0.26g (100%), Alcohol %: 0.09% (100%), Protein: 12.94g (25.89%), Vitamin C: 92.08mg (111.61%), Vitamin A: 1595.56IU (31.91%), Manganese: 0.58mg (28.92%), Vitamin B2: 0.37mg (21.49%), Selenium: 14.08µg (20.11%), Phosphorus: 196.86mg (19.69%), Folate: 61.81µg (15.45%), Fiber: 3.43g (13.72%), Calcium: 133.01mg (13.3%), Potassium: 413.02mg (11.8%), Vitamin E: 1.68mg (11.19%), Vitamin B5: 1mg (9.97%), Magnesium: 38.87mg (9.72%), Iron: 1.63mg (9.08%), Vitamin B6: 0.17mg (8.63%), Zinc: 1.17mg (7.82%), Vitamin B1: 0.1mg (6.63%), Vitamin B12: 0.38µg (6.3%), Vitamin B3: 1.21mg (6.05%), Vitamin K: 5.93µg (5.65%), Copper: 0.11mg (5.62%), Vitamin D: 0.59µg (3.92%)