



Lemon Curd Cheesecake

READY IN



45 min.

SERVINGS



12

CALORIES



407 kcal

DESSERT

Ingredients

- 380 grams cream cheese
- 160 grams digestive biscuits crumbs
- 1 egg yolk lightly beaten
- 15 grams gelatin powder (dissolve in 50ml water)
- 1 cup lemon curd homemade store bought (or , see below)
- 1 tablespoon juice of lemon for stronger lemony taste
- 6 tablespoons juice of lemon
- 1 tablespoon lemon zest finely grated
- 0.7 cup sugar

- 6 tablespoons butter unsalted
- 250 mls whipping cream

Equipment

- bowl
- knife
- pot
- double boiler
- hand mixer
- spatula
- springform pan

Directions

- Mix the biscuit crumbs and melted butter in a bowl. Press crumb mixture onto a loose bottom springform pan and keep in the fridge. To make lemon curd: At the top of a double boiler, combine all the lemon curd ingredients over gently simmering water. Cook until thickened and coats back of a spoon.
- Remove from the heat and let it completely cool down. To make the filling, measure water into a bowl with the gelatin powder. Set aside to allow the gelatin grains to swell then let the bowl sit over a pot of simmering hot water. Stir with a spoon until the gelatin melts, let it cool down before use. In another large bowl with electric mixer on medium-high, beat cream cheese until smooth and creamy, gradually beat in sugar then beat in zest and juice followed by lemon curd. (Reserve 1/2 cup of the lemon curd for the toppings) Whip the whipping cream until thickened and set aside first.
- Add the dissolved gelatin into the cream cheese mixture and mix until well combined. Fold in the whipped cream with spatula.
- Pour the mixture into crust and chill in the fridge for at least 3 hours or until it sets. Decorate the cheesecake with some whipped cream at the edge along the cheesecake and spread over some left over lemon curd on top of the cheesecake. To serve, cut out the cheesecake with a hot knife. Enjoy!

Nutrition Facts



■ PROTEIN 5.14% ■ FAT 60.24% ■ CARBS 34.62%

Properties

Glycemic Index:8.09, Glycemic Load:8.23, Inflammation Score:-5, Nutrition Score:4.8821739130435%

Flavonoids

Eriodictyol: 0.43mg, Eriodictyol: 0.43mg, Eriodictyol: 0.43mg, Eriodictyol: 0.43mg Hesperetin: 1.27mg, Hesperetin: 1.27mg, Hesperetin: 1.27mg, Hesperetin: 1.27mg Naringenin: 0.12mg, Naringenin: 0.12mg, Naringenin: 0.12mg, Naringenin: 0.12mg Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg

Taste

Sweetness: 100%, Saltiness: 31.85%, Sourness: 58.76%, Bitterness: 34.26%, Savoriness: 5.91%, Fattiness: 80.69%, Spiciness: 0%

Nutrients (% of daily need)

Calories: 406.66kcal (20.33%), Fat: 27.74g (42.68%), Saturated Fat: 16.29g (101.81%), Carbohydrates: 35.87g (11.96%), Net Carbohydrates: 35.3g (12.84%), Sugar: 27.75g (30.84%), Cholesterol: 86.92mg (28.97%), Sodium: 234.56mg (10.2%), Protein: 5.33g (10.66%), Vitamin A: 930.96IU (18.62%), Vitamin B2: 0.17mg (10.09%), Selenium: 5.67µg (8.11%), Phosphorus: 79.48mg (7.95%), Calcium: 60.42mg (6.04%), Vitamin E: 0.88mg (5.88%), Manganese: 0.11mg (5.74%), Folate: 20.41µg (5.1%), Vitamin C: 4.16mg (5.04%), Vitamin B5: 0.37mg (3.73%), Vitamin K: 3.74µg (3.56%), Iron: 0.63mg (3.51%), Vitamin B1: 0.05mg (3.5%), Vitamin D: 0.52µg (3.48%), Vitamin B3: 0.65mg (3.24%), Copper: 0.06mg (3.13%), Vitamin B6: 0.06mg (2.82%), Potassium: 97.93mg (2.8%), Magnesium: 10.74mg (2.69%), Zinc: 0.39mg (2.57%), Vitamin B12: 0.14µg (2.41%), Fiber: 0.57g (2.28%)