

No-Bake Lemon Cheesecake / Ginger Nut Base



Recipe

Ingredients:

50g butter, melted

150g ginger nuts, crushed

500g mascarpone

juice of 1 lemon

325g (1 jar) good quality lemon curd

fresh mixed berries (I used strawberries, blueberries and raspberries)

icing sugar, to dust

YOU WILL ALSO NEED:

20 cm spring-clip tin, bottom lined with grease-proof paper

INSTRUCTIONS

Lightly grease the bottom of a round, 20 cm spring-clip tin and line with baking parchment. Crush the ginger nuts (put them in a freezer bag and bash with a rolling pin) and mix them with the melted butter.

Press the biscuit mix into the bottom of the tin in an even layer, either using your hands or the back of a metal spoon.

In a large mixing bowl, mix together the mascarpone, lemon juice and lemon curd using a large metal spoon.

Once thoroughly mixed, pour into the tin on top of the ginger nut base. Level the surface with the spoon.

Cover the cake with cling film and leave to set in the fridge for at least 4 hours, or even better overnight.

To serve the lemon cheesecake, wash the fresh fruit and dry on some kitchen towel. Feel free to keep the leaves on the strawberry, this will add some extra colour to the decoration.

Just before serving, remove the cheesecake from the fridge. Carefully cut around the edges with a knife to release the cake from the sides of the tin. Then, open the spring-clip and release the cake from the tin.

Decorate the lemon cheesecake with the fresh fruit and before dusting it with some icing sugar. Serve immediately and enjoy!