



LEMON RECIPE BOOK

Lemon Cream Cheesecake



by Chef Giovanni Urbino

Doses for 4 cheesecakes (cook like a chef)





Ingredients

- Ricotta cheese (from cow milk) 500g
 - Sugar 150g
 - Dessert Cream 50g
 - Sheet gelatin 1
 - Graham cookies 300g
 - Butter 100g
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Preparation of the cracker base

1. Mix finely the crackers and put in a pot with the soft butter.
2. Turn the heat on and mix gently to complete absorption of the butter.
3. Pour in the cheesecake mold and make a base.

Preparation of the cake

1. Drain the fresh ricotta for a couple of hours.
2. Then whip with sugar in a stand mixer or with a mixer.
3. Warm the cream in low fire and add the gelatin previously softened in cold water, mix well, let the mix cool down.
4. Once cool add to the whipped ricotta and mix for a few minutes at medium speed.
5. Pour into the cheesecake container on the cracker base, level, and let it rest for at least 6 hours before serving.
6. Once the slice is placed on plate pour the lemon cream on top and decorate with a leaf of fresh mint.

