

Lemon Ricotta & Blueberry Cheesecake



Chef Manuel Aquilina

INGREDIENTS

500g ricotta
400g Zanetti Mascarpone
Grated zest 4 lemons, juice 3 lemons
150g icing sugar
1 tsp vanilla extract
2 sheets leaf gelatin
300g frozen blueberries, defrosted
200g vanilla sponge round
2-3 tbsp Mackays Lemon Curd
1 lemon, cut into thin slices
Mint leaves

aroma
KITCHEN



METHOD

- 1 Start this recipe by placing a layer of vanilla sponge into the base of a round cake tin. Soak with a little limoncello or soaking syrup.
- 2 Next, blitz, together in a food processor the ricotta, mascarpone, lemon zest, icing sugar and vanilla till smooth.
- 3 Soak the gelatin sheets in water till soft, then melt in a pan with the lemon juice. When ready, stir into the cheesecake mixture, followed by half of the blueberries.
- 4 Spoon the mixture over the sponge, smooth out and place in the fridge to set for an hour or two.
- 5 When ready, spread over the lemon curd and remove from the tin.
- 6 Decorate the top with the remaining half of the defrosted berries, lemon slices and mint leaves.