

Cheesecake with Fruit Coulis

Ingredients for the Cheesecake

100gr Digestive cookies
40gr butter
425gr Philadelphia cheese
150gr sugar
2 eggs and 1 yolk
10gr corn flour
Half lemon (juice and skin)
4gr vanilla essence e 4gr salt
45gr double cream and 20gr milk



Preparation

In a medium bowl mix the cracked Digestive cookies with the melted butter until the mix is homogeneous. Press well with the aid of a tablespoon into the bottom of a springform pan (previously coat the bottom with baking paper). Place in the fridge for at least 1 hour.



In another bowl beat the Philadelphia cream cheese until smooth. Add the sugar, the corn flour, the grated lemon skin, the vanilla essence and the salt. Mix very well. Add then the eggs and yolk one at a time. Gradually blend in the double cream, the milk and the lemon juice. You will obtain a rather liquid mix. Pour the filling over the prepared crust (not before the hour in the fridge!). Bake at 200°C in the preheated oven for the first 10 minutes, then lower the oven temperature to 160°C and complete the cooking for another 45/50 minutes. Let the cake cool down in the pan to prevent cracking, at first at ambient temperature and then for 4/5 hours in the fridge. Serve with the fruit coulis on the side.



Fruit Coulis

Kiwi Coulis: peel 300gr of kiwis, mash them with a mixer but be careful with the black seeds as they can be very bitter. Add 60gr of icing sugar and the juice of half a lemon. Mix very well and keep in the fridge for at least 4 hours before serving.

Raspberries Coulis: wash very well 250gr of raspberries. Mix them with 50gr of icing sugar and the juice of half a lemon. Eventually add some kirsch if you like it. Mix very well and keep in the fridge for at least 4 hours before serving.

