

## **LEMON CHEESECAKE**

**Recipe by Ian Burch, Pastry Chef, No35**

Cream Cheese - 560 G

Semi Whipped Cream - 600 G

Pre-Soaked Leaf Gelatine - 6

Egg Yolk - 160 G

Caster Sugar - 180 G

Lemon Juice - 160 G

Lemon Zest - 4

Place the cream cheese into a machine mixing bowl with a beater attachment and cream until light and fluffy.

Heat the egg yolks and sugar over a bain-marie until warm and then whisk on high speed until a thick ribbon effect has formed, sabayon.

Heat the lemon juice and dissolve the gelatine into the warm liquid and then pour into the cream cheese mix and mix until combined.

Fold in the sabayon and then lastly the whipped cream.

Pour into mould and set in the fridge.

