



No Bake Lemon Cheesecake with Raspberry Sauce

I love the flavours and textures of a good cheesecake. It feels deep, rich, creamy and indulgent yet the sourness of the cream cheese and the addition of a fruit sauce seem to cut through all that to make it feel fresh and light at the same time. And when you don't have to worry about achieving a perfect bake, it really couldn't be simpler to make a fantastic dessert with great results every time.

Ingredients

200g Digestive biscuits
100g unsalted butter
Zest of 1 lemon

For the cheesecake filling

600g cream cheese
150g double cream
250g mascarpone
100g caster sugar
1tsp vanilla extract
Zest of 2 lemon
Juice of 1 lemon

Raspberry sauce

200g raspberries
30g caster sugar
Juice of 1 lemon
1tsp cornflour

To decorate

fresh raspberries

Serves: 10-12

Preparation time: 10-15mins

Cooking time for the sauce: 5-10mins

Method

For the base, place the digestive biscuits in a zip-lock bag and give them a good bashing with a rolling pin to get fine crumbs. Mix the biscuit crumbs with melted butter and lemon zest.

Prepare a 20cm tin by lining the sides and bottom with butter and baking paper. Or you can use acetate strips if you have them. Spread the biscuit base mix in the prepared tin and press to get a smooth base. You can use a straight sided glass or spoon for this. Place in the freezer for 30 mins to set.

For the filling, whisk all the ingredients together to get a smooth mixture. Spoon the cheesecake mix onto the biscuit base, and smooth using a palette knife. Then transfer it to the fridge to set for 6 hours, or overnight.

Prepare the raspberry sauce by heating raspberries with sugar and lemon juice. Cook for 5-7mins until the berries disintegrate. Mix 1 tsp of cornflour with 1 tsp of water (to make a slake) and mix with the raspberry mix. Warm and bring to a slight boil. Then take it off the heat and cool. Then strain it, to get a smooth sauce.

Once the cheesecake is set, unmould it from the tin and decorate with fresh raspberries. Finally, pour the raspberry sauce on top and enjoy.