

NUTRITION: Lazza's Kitchen

Luscious Lemon Cheesecake

Lazza is still trying out new recipes
Today - he makes his first ever cheesecake

The English name "Cheesecake" has been used only since the 15th century, but the cheesecake did not evolve into its modern form until somewhere around the 18th century. Europeans began removing yeast and adding beaten eggs to the cheesecake instead. With the overpowering yeast flavour gone, the result tasted more like a dessert treat.



225g digestive biscuits
100g butter, melted
250g tub mascarpone
600g soft cheese
2 eggs, plus 2 yolks
zest 3 lemons, juice of 1
4 tbsp plain flour
175g caster sugar
1/2 pot of double cream (topping)
3 large tablespoon of Lemon Curd (topping)

Heat oven to 180C/fan 160C/gas 4.

Line the bottom of a 23cm springform tin with greaseproof paper.

Crush the biscuits into small breadcrumb like bits. (I added some coconut)

Add to the melted butter and combine.

Press into the tin and chill.

Whisk all the other ingredients in a large bowl until completely combined.

I added a little lemon flavouring too before pouring mixture into the tin.

Bake for 35-40 mins until the cheesecake has a uniform wobble.

Turn off the oven and leave the cake inside until cool.

When it is completely cooled, remove from the tin.

Top with whisked double cream (and I whisked in lemon curd too)

Swirl lemon curd over the top (I decided to leave mine in the cream).

Decorate with whatever you like (fruit, nuts etc.) - my decorating skills need some work!!



I'd never bought Mascarpone before but, as anyone who knows me is aware, I am a massive cheesecake fan!!!

I am stunned!!

It's delicious.

Creamy, lemony, and yummy!!!

*Note: I took the photo before overnight fridge.
Biscuit and filling both set overnight!!!*

During this pandemic I decided to try a new hobby - cooking.
Something I have never really experimented with. And it is going so well.
Why not try out some new recipes and foods yourself?
This was a great and tasty dessert to prepare.