

lemon cheesecake recipe mary berry

Lemon cheesecake recipe Mary Berry is a delightful dessert that showcases the zest and tanginess of lemons while combining the creamy richness of cheesecake. Mary Berry, a beloved figure in the world of British baking, has created numerous recipes that have become classics over the years. This lemon cheesecake is perfect for any occasion, whether it's a family gathering, a dinner party, or simply a treat for yourself. In this article, we will explore the ingredients, step-by-step instructions, tips for success, and variations to make this cheesecake your own.

Ingredients

To create a stunning lemon cheesecake, you will need the following ingredients. Each component plays a crucial role in achieving the perfect balance of flavors and textures.

For the Base

1. Digestive Biscuits: 250g (about 9 oz)
2. Unsalted Butter: 100g (about 3.5 oz), melted
3. Sugar: 2 tablespoons (optional, depending on preference)

For the Filling

1. Cream Cheese: 600g (about 21 oz), at room temperature
2. Icing Sugar: 150g (about 5.5 oz)
3. Lemon Zest: Zest of 2 medium lemons
4. Lemon Juice: 150ml (about 5 oz), freshly squeezed
5. Gelatin: 2 teaspoons, powdered (or 6 sheets of leaf gelatin)
6. Double Cream: 300ml (about 10.5 oz), whipped to soft peaks
7. Vanilla Extract: 1 teaspoon (optional)

For the Topping (Optional)

1. Fresh Lemon Slices: For decoration
2. Whipped Cream: To serve
3. Fresh Berries: Such as raspberries or blueberries

Instructions

Now that we have gathered all our ingredients, let's dive into the step-by-step process of making Mary Berry's lemon cheesecake.

Step 1: Prepare the Base

1. **Crush the Biscuits:** Place the digestive biscuits in a food processor and blitz them until they resemble fine crumbs. If you don't have a food processor, you can place the biscuits in a sealed plastic bag and crush them with a rolling pin.
2. **Mix with Butter:** In a bowl, combine the biscuit crumbs with the melted butter and sugar (if using). Mix until all crumbs are coated with butter.
3. **Press into the Tin:** Grease a 23cm (9-inch) springform cake tin. Pour the biscuit mixture into the tin and press it down firmly with the back of a spoon or the bottom of a flat glass to create an even layer. Place it in the fridge to set while you prepare the filling.

Step 2: Make the Filling

1. **Soften the Gelatin:** If using powdered gelatin, sprinkle it over 2 tablespoons of cold water and let it sit for 5 minutes until it blooms. If using leaf gelatin, soak the leaves in cold water for about 5 minutes until soft, then squeeze out the excess water.
2. **Heat to Dissolve:** Gently heat the bloomed gelatin in a small saucepan over low heat until it is fully dissolved. Remove from heat and let it cool slightly.
3. **Beat the Cream Cheese:** In a large mixing bowl, beat the softened cream cheese until smooth and creamy using an electric mixer.
4. **Add Sugar and Flavorings:** Gradually add the icing sugar, lemon zest, lemon juice, and vanilla extract (if using) to the cream cheese and mix until well combined.
5. **Incorporate Gelatin:** Add the dissolved gelatin to the cream cheese mixture and mix well.
6. **Fold in Whipped Cream:** Gently fold in the whipped double cream until just combined, being careful not to deflate the mixture.

Step 3: Assemble the Cheesecake

1. **Pour the Filling:** Take the base out of the fridge and pour the cheesecake filling on top of the biscuit base. Smooth the top with a spatula.
2. **Chill:** Cover the tin with plastic wrap and place it in the refrigerator to chill for at least 4 hours or preferably overnight. This allows the cheesecake to set properly.

Step 4: Serve the Cheesecake

1. **Remove from the Tin:** Once the cheesecake is set, carefully run a knife around the edge of the springform tin before releasing the sides.
2. **Decorate:** You can top the cheesecake with fresh lemon slices, whipped cream, or fresh berries for an extra touch of elegance.
3. **Slice and Serve:** Cut the cheesecake into wedges and serve chilled. Enjoy the luscious blend of creamy filling and zesty lemon flavor!

Tips for Success

Creating the perfect lemon cheesecake can be simple if you follow these helpful tips:

- Room Temperature Ingredients: Ensure that your cream cheese and eggs (if used) are at room temperature. This will help create a smooth filling without lumps.
- Don't Overbeat: When mixing the cream cheese and whipped cream, mix just until combined. Overbeating can lead to a dense texture.
- Chill Properly: Allow the cheesecake to chill for at least 4 hours, but overnight is best for a firmer texture.
- Use Fresh Lemons: Freshly squeezed lemon juice and zest will provide the best flavor.
- Double the Recipe: If you're serving a large crowd, consider doubling the recipe and using a larger pan.

Variations

While Mary Berry's lemon cheesecake is delicious as is, you can easily customize it to suit your tastes or to experiment with different flavors:

- Berry Swirl: Add a berry puree to the filling before setting for a colorful and fruity cheesecake.
- Chocolate Drizzle: Drizzle melted chocolate over the top for a delightful contrast to the lemon flavor.
- Herbal Infusion: Infuse your cheesecake with fresh herbs such as basil or mint for a unique twist.
- Crust Alternatives: Swap digestive biscuits for graham crackers, ginger snaps, or even crushed nuts for a gluten-free option.

Conclusion

In summary, lemon cheesecake recipe Mary Berry is a delightful dessert that combines the creamy richness of cheesecake with the refreshing zest of lemon. By following the step-by-step instructions and tips outlined in this article, you can create an impressive dessert that is sure to impress your family and friends. Whether you choose to make the classic version or add your own twist, this cheesecake is a wonderful addition to any dessert table. Enjoy the process of baking and savor the delicious outcome!

Frequently Asked Questions

What are the key ingredients in Mary Berry's lemon cheesecake recipe?

The key ingredients include cream cheese, lemon juice, lemon zest, sugar, and digestive biscuits for the base.

How long does it take to prepare Mary Berry's lemon cheesecake?

Preparation time is approximately 20 minutes, but you'll need to refrigerate the cheesecake for

about 4 hours or overnight to set.

Can I use a different type of biscuit for the base in Mary Berry's lemon cheesecake?

Yes, you can use other types of biscuits like Graham crackers or Oreos, but the flavor and texture may vary.

Is Mary Berry's lemon cheesecake recipe suitable for gluten-free diets?

You can make it gluten-free by using gluten-free biscuits for the base and ensuring all other ingredients are gluten-free.

What is the best way to serve Mary Berry's lemon cheesecake?

It is best served chilled, garnished with lemon slices or zest and a dollop of whipped cream.

Can I make Mary Berry's lemon cheesecake in advance?

Yes, it can be made a day in advance and stored in the refrigerator until ready to serve.

What can I substitute for cream cheese in Mary Berry's lemon cheesecake?

You can use mascarpone cheese or a dairy-free cream cheese alternative if you're looking for a substitute.

How can I make Mary Berry's lemon cheesecake more tangy?

To enhance the tanginess, you can add more lemon juice or zest to the filling, or use a tart lemon curd layer on top.

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