

NO-BAKE CHEESECAKE

What you need

40g butter	50ml heavy cream
75g biscuits	50g caster sugar
1/2 cup almond slices	1 tsp lemon juice
200g cream cheese	5g gelatine
170g plain low-fat yogurt	50ml boiling water

Yields 6 slices

Preparation 30 minutes

Cooking 30 minutes,
plus 3 hours to set

What to do

1. Leave the cream cheese out to be at room temperature. Roast the almond slices in a roasting pan under the grill. This only takes a few minutes until slightly golden (and can be omitted altogether if you don't want to use the oven).
2. Crush the biscuits and almond flakes in a bag with a rolling pin or wine bottle — or food processor if you have one. Stop when you have a fairly fine crumb with some chunks still remaining. Reserve some for 'soil' to serve with the cake.
3. Melt the butter in the microwave for 20–30 seconds, then mix it into the biscuit/almond mix. Pack your cake tin, or a tupperware box, to form a solid and even base.
4. To make the cheesecake mix, add to the cream cheese the sugar, cream, yogurt, and lemon juice, mixing thoroughly after adding each ingredient. The cream cheese can be microwaved for 20 seconds if it's not soft enough. It should be a smooth, creamy mixture that looks a bit like mayonnaise.
5. Weigh out 5g of gelatine powder and dissolve it thoroughly in 50ml of boiling water, then add to the cheese mixture and mix well.
6. Pour the mixture over the base and refrigerate for 3–4 hours. It will set to be a soft, creamy texture like pannacotta. Serve with the lemon curd, almond soil and your favorite berries.

Notes

I used Knox brand gelatin, which is 225 bloom (strength). 7g of the powder sets 2 cups (500ml) of liquid; but strength of gelatin varies across brands and you may prefer something softer/firmer. Also just a note that gelatin shouldn't be boiled/cooked or it won't set.

I used the Joy of Baking recipe for a delicious zesty lemon curd:

<http://www.joyofbaking.com/LemonCheesecakes.html>