

Lemon Cheesecake with Floral Accents

Recipe By *Idy Swimer*



Cooking and Prep:  15
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Serves:  12

Contains:     

Preference: Dairy

Difficulty: Medium

Occasion: Shavuot

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

Cheesecake has been titled one of the greatest inventions of all times, and for good reason. It's a slightly sinful and incredibly popular dessert. There are any number of variations, to suit any taste and budget. Here's one winner that you're sure to enjoy.

Ingredients (15)

For the Cake

- 1/4 teaspoon **Gefen Almond Extract**
- 1 and 1/4 sticks (125 grams / 1/2 cup plus 2 tablespoons) butter
- 1/4 cup **Gefen Cornstarch**
- 8 oz / 225 grams not whipped cream cheese (we used 1 J&J cream cheese in the grey box)
- 8 eggs, separated

- 1 and 1/2 lbs. farmer cheese
- 1 teaspoon lemon juice
- 1 lemon peel, grated
- 1 and 1/2 cups sugar

Fro the Crust

- 1/2 stick (1/4 cup / 50 grams) butter, cut into small pieces
- 1 bag Ostreicher's (or your local brand) vanilla cookies, crushed

For the Yellow Cream

- 6 eggs
 - 4 tablespoons orange juice
 - 1 instant vanilla pudding
 - 1 small container **Kineret Whipped Topping**
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Start Cooking

Prepare the Crust

1. To crush the cookies neatly and easily, put them inside a Ziploc bag and crush with a rolling pin.
2. Combine with the butter.
3. Cut a piece of Gefen Easy Baking Parchment Paper to fit the bottom of your pan (we recommend a 9-inch round or square springform pan). This will later aid in the removal of the pie from the pan. Press cookie mixture over the parchment paper bottom of and bake for 10 minutes at 350°F (175°C). Cool.

Prepare the Cake

1. In the mixer bowl, beat the egg whites until stiff. Add 3/4 cup sugar and continue beating until shiny.
2. In a separate bowl, combine the remaining 3/4 cup sugar with the cream cheese and farmer

cheese. Add the egg yolks, one at a time. Incorporate the rest of the ingredients. When they are fully combined, gently fold them into the egg white mixture. Do not over-mix.

3. Pour this batter over the crust. Bake for 1 hour at 350°F (175°C) in water bath (see tips).
4. When the cake is finished baking, you don't want it to come in immediate contact with cold air, since this will encourage cracking. You can transfer it to a wire rack that's positioned close to the oven, or you can prop the oven door open with a wooden spoon, which will give it a gradual cool-down period. Whichever option you choose, make sure that the cheesecake is completely cool before refrigerating. Chilling a warm cheesecake will trap condensation in the cake and make it soggy. Refrigerate overnight and the cheesecake will solidify to a perfect consistency.

Note:

While the above recipe makes for an award-winning cheesecake, you can feel free to pick and choose selected elements to dress up your own favorite recipe.

Tip:

- For those who appreciate the taste of a fresh cheesecake yet want to make it in advance: Freeze your cheesecake raw. Remove from freezer the night before you plan to bake it and thaw it in the fridge. Once it is baked and cooled refrigerate it overnight. Enjoy!
- To ensure a smooth surface, the cheeses and eggs should be at room temperature. Leave them out for an hour before you begin.
- To prevent a cheesecake from cracking, do not overbeat the batter. Mix the cream cheese and sugar well to eliminate lumps, but once the eggs are added, beat the mixture as little as possible.
- A water bath is a key tool to ensure a crack-free surface. To create a water bath, insert your cheesecake inside a larger pan and pour in water to about 1-2 inches (2½–5 cm) high. Bake the cheesecake inside the water-filled pan.
- About ten minutes after removing the cake from the oven, loosen the cake from the pan by running the tip of a knife around the entire perimeter of the cake. This will allow the cake to pull away freely from the pan as it cools.

Prepare the Lemon Cream

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In a small saucepan over a low flame, cook the eggs over low flame until the eggs begin to thicken. Stir constantly. This will give your lemon cream a custard-like consistency.

2. As soon as you see the eggs begin to thicken slightly (they will darken in color, too), add the orange juice and turn the flame off right away. Transfer to the food processor bowl.
3. Add the pudding and whipped topping. Process until smooth and creamy.
4. Pour this cream over the cooled cheesecake. Garnish with white chocolate curls and dust with cocoa powder; alternatively, you can spread small edible flowers over the surface.