

KATAZYNA'S CHEESECAKES

STRAWBERRY



By Food lovers recipes

KATAZYNA'S STRAWBERRY CHEESECAKES

(for 12 small cheesecakes):

250 g of ricotta cheese

50 g of butter

100 g of shortbread biscuits

50 g of caster sugar

lemon zest and lemon juice from half of a lemon

1 egg

1 egg yolk

150 ml of 30% sweet cream

0.5 kg of strawberries

1 tablespoon of caster sugar.

Heat the oven up to 160°C. Put some paper muffin moulds into the "dimples" of a baking pan for muffins.

Crumble the cookies very thoroughly and mix them up with melted butter. Put one and a half teaspoons of the mixture into each mould and knead. Mix the ricotta cheese with the egg, yolk, 25 g caster sugar, juice and lemon zest. Whisk the cream with the 25 g of caster sugar till soft peak stage and mix it with the cheese mass. (Taste and adjust sugar if prefer) Put it into the baking pan. Bake for 30 minutes and

leave to cool down in the closed oven. Clean the strawberries (leave the nice ones for decoration). Blend the rest with one teaspoon of caster sugar. Arrange the chilled, small cheesecakes on a plate. Fill the dimples in the cakes with strawberry mousse. Put half of a strawberry on each one. Decorate with the rest of the fruit.

Source and Photo: Katarzyna Posluszny
<https://www.home-madepatchwork.com/>

Rina Kleinhans: I have added some nuts to the cookie mix and I have used raspberries, actually very good. I also used ramekins to bake 7 little cheesecakes.

