



PAUL MERRETTS' Warm Baked Lemon Ricotta Cheesecake

This is part-cake and part-pudding depending on your mood! It is at its best about an hour after removing from the oven – the lemon aroma is incredible. I like to serve it with copious amounts of whipped cream - and a few raspberries – just to keep it healthy!

Ingredients

- 3 — free range eggs separated
- 175g — organic butter
- 175g — golden caster sugar
- Zest 3 lemons
- 250g — ricotta
- 125g — self raising flour
- 1 tsp — baking powder



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Method

Preheat oven to Gas mark 3 / 160°C / 320°F

Place the butter and sugar in a bowl and beat well until light and fluffy (This is a quick and simple job if you have a food processor). Beat in the zest of lemon and then add the yolks and ricotta beat this in well.

Separately whisk the egg whites until they produce a stiff glossy meringue like look, then fold these into the main mixture. Fold in the flour and the baking powder

Spoon mixture into a seven inch cake tin (greased & floured) and Bake for 35 minutes – it will rise and turn golden in colour, allow to cool for an hour.

Enjoy Selling your cheesecake!

“As a professional chef I have learned to use only the very best ingredients to achieve the very best results, but it actually goes far beyond fine food. All cooks should understand, trust and respect the ingredients they use. Don't accept eggs from caged hens - a cooks' boycott will put this horrendous practise out of business forever.”

Paul Merrett, 2010