

Recipe No. 05/2017

Lemon and Poppy Seed Cheesecake

By popular demand, this recipe comes from Marc Friederich, one of the Cape Town Team Leaders. Marc is a trained chef and has a passion for both food and his Thermomix.

NB: Suitable for both TM5 and TM31

Serves: 8 to 10

Ingredients

1 Lemon peel
20g lemon juice (from 1 large lemon)
80 g brown sugar
250 g cream cheese
250 g ricotta
2 eggs
20 g butter (melted)
¼ cup poppy seed

Kitchen equipment: 8 – 10 dariole moulds



Method

1. Melt your butter in your mixing bowl at **2 min/50°C/ reverse/speed 2**
2. Brush your dariole moulds inside with the melted butter
3. Take a spoon of poppy seed and cover the inside dariole by gently turning as to cover the bottom and the side with your seeds. Do this over a plate as you don't want to waste your poppy seeds. Keep aside in your fridge
4. Rinse your TM bowl with 2 cups of water (**2 sec/turbo**)
5. Add your lemon peel and brown sugar
6. Grind **10 sec/speed 10** (or longer as you want the peel to flavor the sugar and you don't want to have pieces of lemon peel)
7. Add the cream cheese, ricotta, lemon juice and eggs
8. Mix **3 min/70°C/speed 3**
9. Slowly fill-up the dariole moulds as you don't want the filling to mix with the cheese batter
10. Rinse your TM bowl with water 2 cups of water (**2 sec/turbo**)
11. Add 500 g of water
12. Load your Varoma with the dariole and cover them with cling-wrap or aluminium foil to prevent water droplets from mixing with the cheese cake
13. Steam **20 min/Varoma/speed 2**
14. Cool down for about 20 to 30 min

Cook's notes

- Serve with a Thermomix made lemon curd (Basic Book page 288); my suggestion is to reduce the sugar to your liking; I did use 120 g and this was sweet enough. You may use fructose as well or any other type of sugar you like.

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