



CHEF EDWARD HAYDEN'S LEMON, GINGER & BLUEBERRY CHEESECAKE



By Irish Yogurts Clonakilty

Edwards Cheesecake

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Prep Time: 5 min

Total Time: 5 min

Category: Dessert

Method



- Place the ring of a 9inch/23cm spring-form tin on a large serving platter
- Break the biscuits into fine crumbs and mix in the melted butter, until fully coated
- Press the biscuits into the base of the tin in an even layer and allow to chill
- Place 1 or 2 tablespoons of water in a saucepan with the jelly and melt slowly. Transfer to a cup/bowl and allow to cool slightly
- Place the cream cheese into a large food mixer along with 5oz/150g of lemon curd and beat well to ensure the mixture is completely smooth. Add in the yogurt and cream and beat well until semi-whipped but still quite loose in consistency
- Finally mix in the melted jelly and continue to mix by hand with a spatula
- The mixture should still be in a semi-whipped state at this stage
- Pour the mixture on top of the biscuit base
- Transfer to the fridge and allow to set properly, preferably overnight
- Just before serving the cheesecake, spread 2 tablespoons of yogurt on top and then drizzle with the remaining lemon curd. Scatter with some fresh blueberries and mint leaves

Ingredients

Biscuit Base

- 12oz/350g ginger nut biscuits



- 5oz/150g melted butter

Topping

- 14oz/400g Philadelphia cream cheese
- 7oz/200g of [Irish Yogurts Clonakilty Low Fat Greek Style Live Yogurt](#)
- 14floz/400ml of pouring cream lightly whipped
- 1 packet of lemon jelly (135g pack)
- 5oz/150g lemon curd

Garnish

- 2 tbsp of [Irish Yogurts Clonakilty Low Fat Greek Style Live Yogurt](#)
- 2oz/50g lemon curd
- Fresh blueberries
- Fresh mint leaves

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