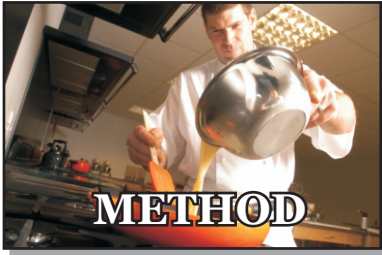


Torta Di Mascarpone Lemon Mascarpone Cheesecake

85g (3 oz) unsalted butter
175g (6 oz) Amaretti biscuits
400g (14 oz) Mascarpone cheese
grated zest of 3 unwaxed lemons
juice of 1 lemon
100g (3 1/2 oz) caster sugar
2 free range eggs, separated
2 tablespoons cornflour
Pinch of salt



Pre heat the oven to 180c/350f/gass mark 4

Grease a deep, 20cm (8 in) loose-bottomed cake tin

Melt the butter. Crush the biscuits, then mix them with the melted butter. Press into the bottom of the greased cake tin.

Put the Mascarpone, lemon zest and juice, sugar and egg yolks in a bowl and mix together with a wooden spoon. Sprinkle the cornflour over the top and fold in.

In a separate bowl, whisk the egg whites with the salt until stiff. Fold gently into the cheese mixture. Spread the mixture into the cake tin and smooth the top.

Bake in the oven for 35 minutes until firm to the touch. Leave to cool in the tin.

This cheesecake can also be made with Ricotta cheese, instead of the Mascarpone.