



Lemon Cheesecake

Ingredients:

For the Base:

- 100g ginger biscuits, crushed
- 40g butter, melted

For the Cheesecake

- 1 large tin of condensed milk
- 568ml double cream, lightly whipped
- 150g White Stilton® with Lemon, crumbled
- zest and juice of 2 lemons

Serves 8



Method

- 1) Place the biscuits in a polythene bag and crush using a rolling pin until they resemble breadcrumbs. Melt the butter in a small saucepan, add the biscuit and mix well.
- 2) Turn into a 8" loose bottomed sponge tin and press firmly onto the base using the back of a spoon. Leave to chill.
- 3) Pour condensed milk into a food processor, along with the juice and rind of lemons and blend together. Add the White Stilton® with Lemon and mix until the mixture is smooth. Meanwhile lightly

- whisk the cream and fold into the cheese mix.
- 4) Pour the mixture over the biscuit base, smooth and chill in the fridge until set- preferably overnight.
- 5) Loosen the sides of the tin, press up the base and lift the cheesecake onto a flat dish.

Garnish with lemon slices.