

Zesty Lime Cheesecake



Mrs Darlington's
SIGNATURE RECIPE SERIES

This is a really refreshing, zesty cheesecake and it's quick & easy to make. If you are in a hurry it can also be made up to 24 hours ahead.

Mrs Darlington



Serves: Makes 8

Preparation Time: 30 minutes + 1 hour 30 minutes chilling time.
You will need a 20cm (8 inch) shallow springform tin.

Ingredients:

100g / 4 oz Digestive biscuits
50g / 2oz Butter
1 tbsp Caster sugar
1 x 250g Tub of mascarpone
1 x 375g Can full-fat condensed milk
Juice of 1 small lemon
3 tbsp Mrs Darlington's Lime Curd
Finely grated zest & juice of 2 limes

Instructions:

- Crush the biscuits with a rolling pin until they are fine crumbs.
- Melt the butter in a pan and add the crumbs and sugar. Stir until combined. Using a teaspoon, press the biscuit crumbs into the base of the springform tin, and ensure it's an even layer. Transfer to the fridge to firm up.
- Measure the mascarpone and condensed milk into a bowl and whisk with an electric hand whisk until smooth.
- Add the lime juice and Mrs Darlington's Lime Curd and nearly all the lime zest (reserve some for sprinkling on the top), the lemon juice and whisk again until creamy.
- Spoon on top of the biscuit base. Level the top, cover with clingfilm and chill for a minimum of 2 hours.
- Decorate with the reserved lime zest.

Mrs Darlington's top tip "abc defg hijk l mnop rstu vwxyz".