



PREP: 30 min
COOK: 60 min
SERVES: 8

Lemon Curd Meringue Cheesecake

This sensational cheesecake is a harmony of favourites - lemon meringue, lemon curd and an elegant lavender-scented hazelnut crust. This is a cake to impress!

Ingredients

Crust

250g digestive biscuits
150g butter, melted
1/2 tsp dried lavender flowers
1/3 cup (35g) hazelnut meal
4-6 tbsp lemon curd

Filling

500g full fat cream cheese, softened
2/3 cup (150g) caster sugar
3 large eggs, at room temperature
2 tbsp (40ml) thickened cream
2 tsp Queen Vanilla Bean Paste

Method - Crust

STEP 1

Preheat oven to 160°C (fan forced). Grease and line the base and sides of a 22cm springform cake tin with baking paper.
In a food processor, process biscuits until fine, then add hazelnut meal, lavender and melted butter. Mix until combined and mixture comes together. Press into base and sides of cake tin to form a crust then spread lemon curd over base. Refrigerate until required.

Method - Filling

STEP 1

Beat cream cheese until smooth, then add sugar and eggs one at a time until thoroughly combined. Add cream, Vanilla Bean Paste and mix until combined, then mix in lemon juice until well combined and smooth.
Pour mixture into prepared tin and bake for 60 minutes, then turn oven off and allow to fully cool with the oven door ajar.

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Ingredients

2 tsp Queen Natural Lemon Extract

¼ cup (60ml) lemon juice

Meringue

2/3 cup (150g) caster sugar

1/4 cup (60ml/90g) Queen Glucose Syrup

1/3 cup (80ml) water

3 large egg whites

Method - Meringue

STEP 1

When close to serving, prepare meringue; In a medium heavy saucepan, heat sugar, glucose syrup and water over medium heat until sugar dissolves, then bring to the boil. Once boiled, remove from heat.

STEP 2

In a large bowl or stand mixer, whisk egg whites until just frothy. Take sugar syrup and mixing constantly, pour into egg whites in a thin stream. Continue mixing until meringue is thick and glossy.

STEP 3

Transfer meringue to a piping bag and pipe over cheesecake to create tall peaks. Use a kitchen blowtorch to brown meringue then serve immediately.

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