

Lemon Curd Cheesecake

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Original recipe and notes at www.devamadeo.com



Details:

Yield: 9" springform pan

Total time: 2 hours plus chilling time overnight

Active time: 5 minutes to make crust, 20 minutes to make the cheesecake batter, 20 minutes to make the lemon curd

Baking time: 5 minutes for the crust, 1 hour for the cheesecake

Equipment: stand or hand mixer, 9" springform pan, baking sheet, candy thermometer

My Prep:

Ingredients:

Crust

- Whole organic eggs – 2
- Egg yolks – 2
- Raw sugar – $\frac{3}{4}$ cup
- Lemon zest - from 1 large or 2 medium lemons
- Freshly squeezed lemon juice – $\frac{1}{2}$ cup
- Butter, cubed – $\frac{1}{2}$ cup (1 stick, 8 TBSP)

Cheesecake filling

- Cream cheese, at room temperature (see notes) - 5 (8 oz) bricks, 1130g total
- Natural granulated sugar - $1\frac{3}{4}$ cup, 355g
- Freshly squeezed lemon juice - 3 TBSP, 43g
- Vanilla extract - 2 Tsps, 9g

Steps:

Preparing the springform pan:

First line the bottom with a round piece of parchment paper.

Next (you may do this after baking the crust as well), wrap with aluminum foil the sides of the pan, pressing it well all the way around. If using a narrower foil, use 2 to 3 pieces to make sure all the edges are well covered.

Place pan inside a baking bag (they're sold mostly for turkeys), making sure there are no creases at the bottom. Using small binder clips, secure the bag on different sides. The bag should shallowly touch all the edges of the pan.

- Pure full fat coconut milk (canned) - $\frac{1}{4}$ cup, 65g
- Unbleached all-purpose flour - 2 TBSP, 15g
- Eggs, at room temperature - 5, large
- Egg yolks, at room temperature - 2, from large eggs

Italian Meringue

- Egg whites - 4
- Water - $\frac{1}{2}$ cup, 114g
- Raw sugar - 1 cup, 200g
- Lemon - a few drops, plus a slice to rub the bowl and whisk

My recipe highlights:

Extra notes:

Optional: Rub the sugar for the cheesecake with lemon zest for a couple of minutes then remove the zest by passing it through a sieve.

Graham cracker crust:

Preheat oven to 350°.

Melt the 10 tablespoons/142g of butter in a small saucepan. Do not let it become oily or runny.

Snap the graham cracker and place them in the bowl of a food processor already attached to its base. Add the 3 tablespoons/35g of sugar and pulse until they are roughly grounded. With the processor running pour butter through the lid opening until the crumbs look fine and well hydrated, about 10 to 15 seconds. Stop the processor and pull down any crumbs crawling up the walls of the bowl if necessary and pulse a few seconds more. (Alternatively, transfer dry crumbs to the pan and pour melted butter over them. Mix butter well until crumbs have absorbed all of it.)

Transfer crumbs to a 9" springform pan or a 9" pie dish. Press crumbs tightly until the surface is flat. You may use a small flat bottom measuring cup or utensil to help you press tightly. Bake for 6 minutes. Take it out of the oven to let it cool down.

Increase oven temperature to 425° and place a baking sheet in the middle. Fill it with water a bit more than half.

Cream cheese filling:

Place the softened 5 cream cheeses in the bowl of a stand mixer with the wire (whisk) attachment (if using a hand mixer use the beaters). Beat on medium-low speed (#2 in the stand mixer) until cream cheese is smooth and creamy with no large lumps, about 2 minutes. Stop the mixer and scrape down the sides and bottom of the bowl with a silicone spatula to make sure there are no big lumps of unbeaten cream cheese. Beat an additional minute. Scrape one more time if necessary.

(Scraping the sides and bottom of the bowl several times throughout the process to ensure there are no lumps of cheese is key to making the mixture smooth and bubble-free.)

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Slow down to minimum speed and gradually add the $1\frac{3}{4}$ cup/355g of sugar and the 3 tablespoons/43g of lemon juice. Mix 1 minute. Add the 2 teaspoons/9g of vanilla until incorporated. Add the $\frac{1}{4}$ cup/65g of coconut milk and mix. Stop mixer and scrape the walls and bottom of the bowl once more and mix to reincorporate everything.

Add the 2 tablespoons/15g of flour just until incorporated. One at a time, add the eggs and egg yolks, waiting until one yolk breaks to add another. Stop beating as soon as the last yolk is incorporated. Scrape the sides and bottom of the bowl once more. Beat for an additional 30 seconds to one minute. Pour the cream cheese filling over the crust.

Make sure oven is at 425°.

Very carefully (be careful when you open the oven door because hot steam will come out) place the pan in the baking sheet filled with water. Bake for exactly 7 minutes. Decrease temperature to 275° and bake for 1 hour to 1 hour and 10 minutes, until the border looks set but the center is jiggly when you shake it.

Turn oven off and let the cheesecake inside with the door half way open. After 5 minutes you may open the door completely and let the cheesecake there for 15 to 20 minutes. Take it out and let it cool down. Place it in the fridge while you make the lemon curd so the surface gets chill.

Remove cheesecake from springform pan. Top it with the lemon curd (recipe follows). As soon as the lemon curd has cooled down and not releasing steaming, cover it tightly with plastic seal paper or aluminum foil (not touching the cheesecake). Chill in the fridge overnight.

Remember that this cheesecake can be made a few days in advance and I highly recommend it. The texture and flavor are at their best after 3 to 4 days after baked. Topped with Italian meringue if desired when ready to serve (recipe below).

Lemon Curd:

Fill by half a large skillet with water and bring it to a soft boil over medium low heat. In a medium glass bowl whisk well the 2 eggs and the 2 egg yolks. Add the $\frac{3}{4}$ cup/150g of sugar, the $\frac{1}{2}$ cup/115g of lemon juice and the small pinch of salt until the sugar has dissolved and mixture is a bit foamy.

Place the bowl on the skillet and using a wooden spoon or spatula stir slowly but almost constantly until the mixture thickens, this could take from 10 to 20 minutes. When the mixture heats it will produce some foamy white streaks. When those streaks disappear the curd should thicken up in the next 5 to 7 minutes. Keep moving until mixture thickens and has reached 180°, or when you pass your finger through the back of the spatula it leaves a clear pass.

Retire from heat. Start adding the 8 tablespoons/114g of butter. Mix constantly until all the butter has melted. Keep mixing for an extra minute. Pour over cheesecake.

Italian meringue:

Make sure that the mixer bowl and the wire accessory are very clean and free of any grease residue. Any fat will prevent the egg whites from rising. Move the mixer as close to the stove area as possible.

In a small saucepan pour the $\frac{1}{2}$ cup/114g of water. Add the cup/200g of sugar in the middle of the saucepan. Rub the bottom and sides of the bowl and the wires of the whisk with a lemon cut in half. Add the $\frac{1}{2}$ teaspoon of lemon juice, the 4 egg whites and the $\frac{1}{4}$ teaspoon cream of tartar. Beat on low speed for 30 seconds. Increase speed to medium (#4 in the KA) and beat until soft peaks.

Immediately start heating the sugar and water on high heat until a candy thermometer reaches 240°.

As soon as it reaches 240°, remove from heat and, in a thin but continuous stream, add the syrup to the whites while the mixer is still running (try to prevent pouring sugar too near to the edge or directly above the wire). Beat for 2 minutes then increase speed to medium-high (#6 in the stand mixer). Beat for an additional 3 to 5 minutes, until the bowl feels at room temperature on the outside.

Decorate creating soft peaks with a silicone spatula or upside-down spoon. You have to work the meringue relatively quick, it will look a bit broken if smeared when it's already too cooled down, even if it's completely safe to eat.