

# Creamy lemon meringue cheesecake slice



## Ingredients

### Base & lemon mixture

- 250g wheaten biscuits, finely crushed
- 125g butter, melted
- 1/4 cup lemon curd
- 500g block of softened cream cheese
- 3/4 cup caster sugar
- 3 teaspoons gelatine dissolved in 1/4 cup boiling water, cooled
- 300ml thickened cream
- grated zest and juice of 1 lemon

### Meringue

- 3 eggs
- 1.4 tspn cream of tartar
- 3/4 cup caster sugar

### **Method**

- 1 Line an 18 x 28cm slice pan with baking paper. Mix crushed biscuits and butter in a bowl. Press into base of pan. Chill for 20 min. Spoon lemon curd randomly over the base.
  - 2 To make the lemon mixture beat cream cheese and sugar in a bowl using electric beaters until smooth. Add cooled gelatine mixture and beat until just combined. Add cream, lemon zest and juice and continue beating until smooth. Spoon over the lemon curd base and smooth surface. Cover, chill for 4-5 hr until set or overnight if time permits.
  - 3 To make the meringue, beat the 3 egg whites and 1/4 teaspoon cream of tartar until soft peaks form. Add 3/4 cup caster sugar, 1 tablespoon at a time, beating constantly until thick and glossy.
  - 4 Spoon meringue mixture over the top of cheesecake to cover and use the back of a spoon to create peaks. Brown meringue with a blowtorch or place under a hot grill watched carefully.
- Cut into slices to serve. Store in the fridge.