

## Fiorito cheesecake

### Ingredients

For the lemoncrust

- 260 gram crunched cantuccini with almonds
- 7 tablespoons granulated sugar
- 125 gram melted butter
- 2,5 teaspoon lemon zest

For the cream cheese filling

- 900 gram cream cheese
- 100 gram granulated sugar
- 6 tablespoons Limoncello di Fiorito
- The zest of 2 lemons
- 3/4 teaspoon of vanilla
- 4 eggs and 1 egg white
- 2 teaspoons lemon juice

For the topping

- 75 grams granulated sugar
- 3 tablespoons corn starch
- 185 ml water
- 4,5 tablespoons Limoncello di Fiorito
- 1,5 egg yolk



### Preparation Method

Mix the Cantuccini with the lemon zest, the sugar and the melted butter. Preheat oven to 180°C. Brush the bottom of a 24 cm springform cake tin with some of the melted butter and place a round of greaseproof paper in the base. Put all the crushed Cantuccini on the bottom of the spring form. Gently press down on the crumbs using the backside of a spoon. Place in the oven for 10 minutes.

Mix the cream cheese with the granulated sugar, the Fiorito, lemon zest, vanilla, and the lemon juice on medium speed with a mixer. Add the eggs, one at a time, beating after each addition. Pour the cream cheese filling into the spring form, over the lemon crust. Lower the oven to 150°C. Bake the cake 60-70 minutes. If the cheesecake is finished, turn off the heat of the oven. Crack open the oven door 1-inch, and let the cake cool in the oven, as the oven cools, for another hour. Chill in the refrigerator for a minimum of 4 hours, or overnight.

For the topping mix the sugar with the corn starch in a small saucepan on high fire. Pour the Fiorito and the water slowly in the pan, and let boil while whisking continuously. If the sauce starts to thicken, add a tablespoon of sauce to the egg yolk, and whisk well. Add the egg yolk to the mixture and whisk until it becomes thicker. Cool down and divide the mixture over the cheesecake. Put the cheesecake in the refrigerator and let the topping clot for a while. Serve with a glass of ice-cold Limoncello di Fiorito.