

# Orange Cheesecake



## INGREDIENTS

An 8 inch flan ring  
175g Barkat Gluten Free Digestive Biscuits  
2oz/50g Butter  
1 Orange  
1 tbs Fresh Lemon Juice  
1/2oz/14g Gelatine Crystals  
12oz/350g Cottage Cheese  
125ml Natural Yoghurt  
1&1/2oz/40g Caster Sugar  
2 Egg Whites  
Fruit for decoration (kiwi slices, orange segments, grapes, strawberries – just suggestions)

## METHOD

1. Grease the flan ring and put it on a flat plate.
2. Make the biscuits into crumbs (I put them between 2 pieces of baking parchment and beat the living daylights out of them with a rolling pin!)
3. Melt the butter gently in a small saucepan and stir in the biscuit crumbs. Then sprinkle the mixture onto the plate inside the ring to form a base.
4. Grate the rind of the orange and put it in a blender, squeeze the juice and pour it into a small pan with the lemon juice.
5. Sprinkle in the gelatine and heat very gently until all the crystals have dissolved. Give it a bit of a stir then pour it into the blender with the peel and add the cheese, yoghurt and sugar.
6. Blend until smooth then pour into a large bowl.
7. Whisk the egg whites until stiff then fold them into the cheese mixture until it is smooth again.
8. Carefully spoon the mixture onto the biscuit base and smooth the top with a knife. Pop it into the fridge to set. (A couple of hours or so. I make it in the morning if it is for a dinner party, just to make sure.)
9. When ready to serve decorate with the fruit of your choice.

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