

This was the favourite pudding at a charity buffet for 40 that Mary was a guest at – it went like lightning. The other good news is that once you've collected the ingredients together, it takes 10 minutes.



Heavenly lemon cheesecake on a ginger crust

Makes a 20cm (8in) cheesecake (serves 8)

Special equipment 20cm (8in) round loose-bottomed cake tin, greased and base-lined with baking parchment

100g (3½oz) ginger biscuits, crushed
 50g (1¾oz) butter, melted
 2 x 250g tubs mascarpone
 325g jar luxury lemon curd
 juice of 1 small lemon
 fresh raspberries and blueberries, to decorate
 icing sugar, to dust

1 Mix the biscuits with the butter in a bowl, then press into the base of the tin (but not up the sides).

2 Put the mascarpone, lemon curd, and lemon juice in a bowl and beat with a spatula until smooth.

3 Spoon on to the biscuit base and level the top. Chill in the fridge for at least 4 hours and up to 24 hours to firm up.

4 To serve, remove the cheesecake from the tin, peel off the baking parchment, and arrange on a platter. Decorate with the fruit and dust with icing sugar.

Great for a crowd... You can make up to three cheesecakes in one go (but take care not to overbeat the mixture at step 2). If you're making more cheesecakes than that, prepare them in separate batches.

PREPARE AHEAD

The cheesecake can be made up to the end of step 3 up to 1 day ahead. Not suitable for freezing.