Cheesecake Symphonies

Strawberry Cheesecake Symphony

Base

12 Sponge Finger or Lady Finger Biscuits

½ cup good quality strawberry jam

2 tblsp hot water or Amaretto Liqueur

Filling

1 tblsp gelatine

¼ cup water

500g low fat Ricotta

1 tsp grated lemon rind

¼ cup castor sugar

300 ml low fat cream

1 - 2 tsp lemon juice

Topping

250 gr Fresh Strawberries

Fresh Mint leaves

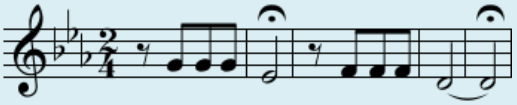
Method

Very lightly grease a 19cm cake tin.

To make it easier to remove cake from tin after it has set, line the base and sides of tin with a good quality plastic wrap or baking paper. Use a spring form tin.

Completely cover base of tin with **Finger Biscuits** -- Warm **jam** and stir in **hot water** or **Amaretto Liqueur** -- Brush Finger Biscuits with warm jam mixture

Filling



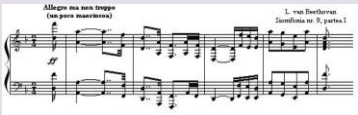
Add **water** to heatproof jug and sprinkle **gelatine** on top. Stand jug in a saucepan of simmering water and gently stir until gelatine has dissolved. Remove jug from saucepan and let gelatine cool slightly.

Now get your electric mixer out of the cupboard and beat **ricotta, lemon juice, lemon rind** and **castor sugar** until smooth, then beat in **cream**. Add **gelatine mixture** stirring gently. If gelatine has set too much before you reach this stage, just gently reheat (don't cook) gelatine mixture until it becomes liquid again, cool then add.

In a separate bowl and with clean and dry beaters, beat **egg whites** until soft peaks form. Carefully fold into **ricotta mixture**.

Pour mixture over sponge base and refrigerate several hours or overnight. Top with fresh strawberries and sprinkle with mint leaves for colour

Tip



Instead of using normal sugar you may replace 'castor sugar' with a suitable low or no calorie sweetener. Recipe taste and texture will vary slightly.

If you want to make your own jam simply take 500g hulled and halved strawberries and 500g white sugar. Sprinkle strawberries with sugar and leave for halve an hour. This softens the strawberries.

Add a squeeze of lemon juice and cook strawberries over low to medium heat, constantly stirring until strawberries are dissolved and mixture becomes thick. Allow to cool.

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Length Conversion

Inch	Centimetre	Centimetre	Inch
1	2.54	10	3.94
2	5.08	15	5.90
3	7.62	20	7.87
5.5	13.97	22	8.66
7	17.78	24	9.44
8	20.32	25	9.84
8.5	21.59	27	10.62
9	22.86	28	11.03
10	25.4	30	11.81
10.5	26.67	35	13.78
1 inch = 2.54cm		1 cm = 0.3937 inch	

Conversion Table Electric

Description	Celsius	Fahrenheit
Slow	120 - 135° C	250 - 275³ F
Moderately slow	150 - 160° C	300 - 320° F
Moderate	175° C	350° F
Moderately hot	190° C	375° F
Hot	205 - 230° C	400 - 450° F
Very hot	245 - 260° C	475 - 500° F

Weight Conversion

Oz	Gramm	Gramm	Oz
1	28.375	10	0.35
2	56.8	20	0.7
3	85.1	30	1.06
4	113.5	40	1.41
5	141.9	50	1.76
6	170.3	60	2.11
7	198.6	70	2.46
8	227.0	80	2.82
9	255.4	90	3.17
10	283.8	100	3.52
1 oz = 28.375 g		1 g = 0.035 oz	

Need more Information send me an E-mail: simonja@cheesecake-symphonies.com

Do you have a recipe you like to share: Why not publish it on Cheesecake Symphonies?

Do you have any Question? Visit the Bakery School at:

http://www.cheesecake-symphonies.com/Bakery-School/