

Cheesecake with apricots



Serves 8

Ingredients:

- 1 shortcrust pastry
- 500 g (17,6 oz) kefir cheese (very well drained)
- 130 g sugar (4,5 oz) + 3 tbsp
- 1 lemon
- 3 eggs
- 1 pinch of salt
- 1 tbsp flour
- 170 g (6 oz) crème fraîche
- 25 ripe apricots

Cheesecake preparation

Fill a hinged cake tin with shortcrust pastry. Prick the base with a fork, place over it a greaseproof paper and fill with dry beans weights for baking. Bake at the bottom of the oven preheated to 180 °C (355 °F) for 10 minutes, then remove the weight and continue baking for 5 min until pastry begins to brown. Take the cake tin out from the oven. Turn the thermostat down to 120 °C (250 °F).

Whisk together kefir cheese, 130 g of sugar and grated lemon zest until creamy. Add the eggs one by one, then lemon juice, salt and finally flour and crème fraîche.

Pour this mixture over the tart base and put in the oven for about 1 hour. At the surface it should be stiff when tapping with your finger, but not coloured. Leave to cool in the cake tin before turning out.

Pit the apricots. Spread the fruit cut side up out on a baking plate lined with greaseproof paper. Sprinkle it with the remaining sugar. Slip the plate into the oven to 200 °C (390 °F) and bake the apricots until golden brown, watching the colour. Take them out and leave to cool before putting them on the cake, using a spatula.

Put the cheesecake to cool until ready to serve. The cheesecake is even better after letting it rest in a cool place for 12 hours.

Instead of shortcrust pastry, you can also make cheesecake crust with 300 g (10 oz) of crushed biscuits and 100 g (3,5 oz) of butter. Also prebake in the oven (without the beans) and leave to cool before filling.

See more cheese recipes [here](#).

Products used to prepare this recipe:



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[Organic Sugar](#)



[Sea Salt](#)

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