



CHEESE CAKE WITH JAM FOR THE SHORTCRUST PASTRY

INGREDIENTS

200g flour
100gr sugar
100gr butter
3 egg yolks
1 lemon
Salt

FOR THE FILLING

INGREDIENTS

250 g of ricotta cheese
250 g of mascarpone cheese
150g of low-fat fresh cheese
3 eggs
4 spoons of sugar

FOR DECORATION

Jam

PREPARATION

Work the butter and a little grated lemon zest with a wooden spoon to soften it, and then pour it together with the yolks in the center of the flour mixed with the sugar and a pinch of salt and placed in a fountain on the work surface.

Knead gently and patiently until it forms a homogeneous and firm paste (there should be no need for water). Flour the dough ball and let it rest in a bowl covered with a tea towel in a dark and cool place for about half an hour.

While the dough is resting, prepare the filling. Carefully mix the sugar together with the cheeses and then add the eggs one at a time. Line a greased and floured baking tray with the shortcrust pastry and pour the cheese mixture into the center.

Bake at 180 ° C for about 50 min., Cool the cake and serve by distributing on the surface of the jam like cherries, sour cherries, blueberries, berries or wild blackberries.

