

FOOD FROM THE WORLD

Cheesecake from Poland

What you need

1 kg of curd cheese (12% of fat if possible)

4 eggs

150 gr of sugar

200 gr of white chocolate

3 table spoons of starch flour

Grated lemon zest

How to make it

1. Preheat the oven for 200 C. Melt the chocolate (put it in a bowl and place it over hot water) and leave it aside to cool.
2. Put the cheese, sugar, eggs and starch flour into a bowl and mix using a mixer for around 4 minutes. I usually add less sugar than the recipe says, it's up to you.
3. Add melted chocolate and lemon zest. Mix it well with a spatula and pour it into a small baking tray. I use baking paper for the tray, but my grandmother used to smear a tray with butter and sprinkle it with breadcrumbs to avoid cakes to stick.
4. Decrease the temperature in the oven to 160 C and bake it for 1 hour. When it's ready, leave the cake to cool down in the oven with the oven door slightly open. This will make the cake moist.
5. I like to it eat plain, but you might enjoy it with ice cream on the side, fresh berries or berry coulis.