

LEMON SAFFRON CHEESECAKE

INGREDIENTS

for the base layer

1 1/2 cups graham cracker crumbs

1/4 cup sugar

1/3 cup butter, melted.

for the cream layer

1 cup plain yogurt

3/4 cup sugar

2 packages powdered gelatin

8 oz quark

8 oz cream cheese, room temperature

1/2 teaspoon lemon extract

juice of 1 lemon

1 cup heavy cream

1 tablespoon whipped cream stabilizer

for the saffron layer

juice of 1/2 of a lemon

1 tablespoon saffron threads

2 tablespoons sugar

1 package powdered gelatin

1 1/2 cups

DIRECTIONS

Preheat oven to 375F. Grease a 10" spring form pan with butter one third of the way up the sides.

Combine graham cracker crumbs, sugar and melted butter in a bowl and combine until it looks like coarse sand. Put into spring form pan and push firmly into the bottom only (it will only be a little bit up the side). Bake 10-12 minutes or until the top starts to brown a bit. Let cool completely.

To make the cream layer: Soak gelatin in cold water. Heat the yogurt until not quite at a boil; mix in gelatin. Let cool to room temperature. Whip quark and cream cheese with sugar, lemon extract and lemon juice. Whip heavy cream with stabilizer until stiff peaks begin to form. Combine yogurt mixture with cheese mixture and finally, fold in (very carefully!) the whipped cream. Spread cream evenly and place in the fridge for about 2 hours.

To make the saffron layer:

Soak gelatin in cold water. Heat the juice with sugar and water. Add saffron and wait until it boils. Strain through cheese cloth to catch the threads. While the juice is still hot, melt gelatin. Let cool somewhat before pouring over cheese layer. Let cool completely (overnight, if possible) before serving.