

HOW TO MAKE

Cheese-cake de chèvre aux spéculos

Shopping list

- 7 oz speculos
- ¼ cup hazelnuts
- 4 oz butter
- 1 lemon
- 6 eggs
- ½ TBS vanilla
- ½ TBS lemon juice
- ¾ cup sugar
- 3 TBS flour
- 12 oz fresh goat cheese

Step

1

Prepare the base of the cheese-cake: mix together speculos and hazelnuts. Add the melted butter.

2

Zest the lemon. Juice it. Separate the egg yolks from the whites.

Whisk together the yolks with the sugar, the flour, the lemon juice and the vanilla.

Add the goat cheese and the lemon zest and whisk again.

Whisk the egg whites until firm and fold into the batter.

3

Preheat the oven on 325°. Spread the base in 6 circles, arranged on some parchment paper in a baking tray. Pour the batter on top. Cook for about 50 minutes, until the batter gets springy to the touch. Serve cold.

What you need (serves 6)

- 7 oz speculos
- ¼ cup hazelnuts
- 4 oz butter
- 1 lemon
- 6 eggs
- ½ TBS vanilla
- ½ TBS lemon juice
- ¾ cup sugar
- 3 TBS flour
- 12 oz fresh goat cheese

Marguerite's tip

"You can also make a large cheesecake in a springform pan but make sure to increase the cooking time..."

