

Lemon-Orange Cheesecake with Citrus Salt Flakes

Ingredients - 18 cm cake tin

For the base

- 160 g biscuits, such as speculoos or plain digestive biscuits
- 60 g melted coconut oil, margarine or butter
- 1 small pinch of citrus salt flakes

For the cream

- 250 g cashews, soaked for at least 4 hours and drained
- 200 g plain plant-based yogurt, ideally coconut or soy
- 80 g maple syrup or agave syrup
- 70 g melted coconut oil
- Juice of 1 lemon
- Zest of 1 lemon
- Zest of 1 orange
- 1 tsp vanilla extract

For the topping

- Fine lemon and orange zest
- A few thin slices of lemon and orange
- A few citrus salt flakes, added just before serving

Method

1. Blend the biscuits with the melted coconut oil/margarine and a small pinch of citrus salt flakes. Press the mixture firmly into the bottom of a lined 18 cm cake tin. Place in the fridge while preparing the cream.
2. Blend the soaked cashews with the yogurt, maple syrup, melted coconut oil, lemon juice, lemon zest, orange zest and vanilla until completely smooth and creamy.
3. Pour the mixture over the biscuit base and smooth the surface. Refrigerate for at least 6 hours, ideally overnight, until fully set.
4. Before serving, decorate with fine citrus zest, a few thin slices of lemon and orange, and a delicate sprinkle of citrus salt flakes. Use the salt sparingly: it should bring a light crunch and enhance the citrus notes without overpowering the dessert.



A creamy lemon-orange cheesecake with a delicate biscuit base, finished with citrus zest and citrus salt flakes. Fresh, elegant and lightly tangy, with a subtle salty crunch that enhances the brightness of the dessert.

