Ingredients

Pastry

100g butter
70g castor sugar
1 egg
1 1/2 cups plain flour

Filling

100g sugar
70g butter
1 tsp grated lemon rind
3/4 cup milk
3 eggs, separated
1 1/2 tbsp corn flour
250g cream cheese
250g ricotta cheese


Method

STEP 1
For the pastry, cut the butter into cubes and combine with the rest of the ingredients in a food processor.

STEP 2

Roll out to line a spring form tin, then refrigerate while making the filling.

STEP 3

Beat the egg whites until soft peaks form.

STEP 4

Beat the rest of the ingredients together, then fold in the egg whites.

STEP 5

Pour the filling into the pastry case, and bake at 200 degrees for ten minutes.

STEP 6

Lower the temperature to 160 degrees and bake for another hour.

STEP 7

Allow to cool before releasing from the spring form tin.