

Summery dessert inspiration: Lemon Cream Cheesecake gets fruity!

Summer in the City starring Lemon Cream Cheesecake



Summer in the City recipe by Erlenbacher – Photo: Erlenbacher Backwaren

What makes the perfect summer dessert? A moist lemon cream cheesecake and sweet strawberries, combined with fresh mint, honey and lime juice. We couldn't think of anything more sophisticated, which is why we're sharing our recipe for Summer in the City – a fruity, sweet serenade for hot, sunny days.

Whatever the season, cream cheesecakes are always a winner! However, there's more to this traditional cake than meets the eye – it's the perfect starting point for a fresh and fruity summer dessert. All you need for this is a cream cheesecake made from full-fat cream cheese, lemon-scented mixed berries and crunchy pistachios. What could be better? Instead of serving just the normal classic dessert, this recipe adds a summery touch of sophistication to the Erlenbacher Lemon Cream Cheesecake. The creamy cheese filling is given a citrus kick with a refreshing lemon ripple, while strawberries, lime juice, mint, honey and pistachios turn the Lemon Cream Cheesecake into the perfect summer hit. A few chosen ingredients and a couple of minutes are all you need for a fabulous Summer in the City!

This summer dessert is just a few steps away

Ingredients (serves 4 approx.)

- 4 pieces of Erlenbacher Lemon Cream Cheesecake
- 300 g strawberries
- 2 sprigs of mint
- 2–3 tbsp lime juice
- 1 tbsp honey
- 1 tbsp chopped, toasted pistachios
- 1 tbsp lemon zest from an untreated organic lemon

Method:

1. To make the fruit salad, wash the strawberries under warm water, dry and cut into quarters.
2. Wash the mint and shake dry. Strip the leaves from the stems and cut into thin strips.
3. Stir the mint into the strawberries. Add the lime juice and 1 tbsp honey. Leave to rest for 10 minutes. Just before serving, scatter over the toasted pistachios to add a little crunch.
4. Serve the cheesecake on a plate, alongside the fruit salad. Garnish with lemon zest.

Tip: We recommend using the zest of organic lemons, which are untreated and not waxed.



Summer in the City recipe by Erlenbacher – Photo: Erlenbacher Backwaren