



## Crustless Cheesecake with Poached Saffron Apricots

### Cheesecake - Ingredients:

- 500 grams Cream Cheese - softened,
- 1 tin of Condensed Milk,
- 1/3 cup lemon juice,
- 2 tablespoons of finely grated lemon rind.

### Method:

- Beat cream cheese till smooth,
- Add condensed milk and beat till all combined,
- Add lemon juice and grated rind - mix well
  - Spoon mixture into receptacle of your choice and leave in refrigerator to set for minimum of three hours.



### Poached Saffron Apricots - Ingredients:

- 10 apricots, pip removed and halved,
- 50 mg Saffron - pre-soaked for 24-hours,
- 1 cup water,
- 1/2 cup sugar.

### Method:

- Add all ingredients to a saucepan and simmer till fruit is softened,
- Cool and top cheesecake mixture with Saffron Poached Apricots,
- Return to refrigerator until served.

### NOTE:

Often gelatine is used when making Cheesecake, it is a personal preference of mine (Jen) not to do so. I find the cheesecake mixture (as long as kept in the Refrigerator) does stay firm without it.