

Cotton Lemon Cheesecake

By [Flavia Bullo](#) a veterinary medicine student who loves baking

This is ricotta cheese with lemon and cinnamon lemon sauce

Ingredients:

4 eggs, 100g sugar, 500g ricotta cheese, lemon zest (from 2 organic lemons), vanilline (vanilla aroma), a tablespoon of maize starch

For the sauce: juice of 1 lemon, 10 tablespoons of water, 2 tablespoons of sugar, 2 teaspoons of maize starch, 1 teaspoon of cinnamon

Directions:

Preheat oven at 170°C

Separate yolks from whites, whip the yolks with sugar and add vanilla aroma, ricotta, lemon zest and maize starch. Whip the whites until stiff and add them to the mixture gently (from below). Bake at 170°C for 40-45 mins

Mix the sauce ingredients together on a slow fire, stirring until they get firm.