NEW YORK LEMON CHEESECAKE

Ingredients
رشة كركم للون
200g whipped cream
Juice of one lemon
Sauce:
Lemon zest
1 tablespoon animal gelatin
1 tablespoon vanilla extract
400g whipping cream
3 eggs medium size
150g Greek yogurt or sour cream
80g aretherbatol sugar
100 g kerry cheese
500 g cream cheese
250 g almonds

Directions
First, we grind the almonds, then add butter to the mixture In the cheesecake mold, we wrap it with parchment paper, then add the almond flour mixture to the mold, and then distribute the mixture on the floor of the mold The second layer: In a second layer, we put the cheese, add sugar and lemon zest, and mix the ingredients, after that we add the yogurt and mix the ingredients together In another bowl, put whipping cream and whisk it and then add animal gelatin You add whipping cream to the cheese, then we add three eggs and then beat the ingredients together and add after that the vanilla center and then we add the mixture on the first layer. We put the mold in the oven at 170 degrees for half an hour Lemon sauce: In a frying pan, put lemon juice, and leave it on the fire until it boils. After the mixture boils, we add sugar and stir it until melting and then add the cream to the mixture We pour the sauce on the cheesecake and leave it as a bird

CHEF OMAR

Bon Apetit!