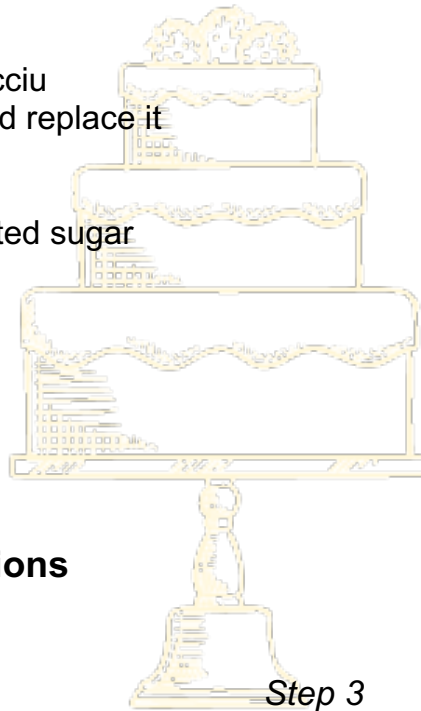


Fiadone (Corsican lemon cheesecake)

Servings 8	Prep time : 5min	Cook time : 50min	Resting time : 0min
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Ingredients

- **3 + 1/2 cup (400g)** of brocciu (Corsica cheese, you could replace it by Ricotta)
- **3** eggs
- **2/3 cup (120g)** of granulated sugar
- **1 tbsp** of all-purpose flour
- **1** lemon
- Vanilla



Step by Step instructions

Step 1

Preheat the oven at 150°C (302°F). Line your cake pan with some butter and sugar.

Step 2

Pour in a mixing bowl your sugar and your lemon zest. I recommend you to use a microplane grater to take off the zest of your lemon. Add the vanilla and stir a little bit to spread the flavour.

Step 3

Add your eggs and whisk. Add then the cheese and stir until your mix become perfectly smooth.

Step 4

Finish by adding the flour and stir until everything is well combine. Pour your mix in your cake pan previously prepared. Place in the oven for 30min. Then, increase the temperature at 170°C (338°F) for 20min more. The top of your cake should be golden at the end!