



# Watermelon cheesecake

45'  
Hands on

4-5 hours'  
Hands off

8-10  
Portion(s)

2  
Difficulty



## Method

Special thanks to our member Panagiotis Theodoritsis for this delicious and refreshing dessert!

For the crust

- Melt the butter in a [saucepan](#) over medium heat for 2-3 minutes or in the microwave at 800 Watt for 1 minute, in a bowl covered with plastic wrap.
- In a food processor, process the cookies until they are powdered.
- Add the butter and the cookie "powder" into a [bowl](#) and mix well with a spatula.
- Spread the mixture into a [24 cm springform pan](#) and press it well with the bottom of a glass.
- Do not press it up the sides, just leave the crust flat.
- Refrigerate the pan for 20-30 minutes, until you prepare the cheesecake filling.

For the cheesecake filling

- In a mixer's bowl add the ice-cold heavy cream and beat it with the whisk attachment, firstly at low speed for 1 minute, and then at high speed until the cream has a yogurt-like texture. Do not overbeat it as it will split! The time needed for that process depends on how chilled the cream is and on how strong your mixer is.
- In a bowl, whisk the cream cheese with the icing sugar well, until they are homogenized.
- Add the lemon zest and juice to the bowl, by mixing well.
- Add the whipped cream in batches and mix well with a spatula for 1 minute, until incorporated.
- Pour the cream over the crust, smooth its surface with a spatula, and refrigerate it for 3 hours so that the cream chills and thickens or in the freezer for 1 hour and 30 minutes.

For the watermelon sauce

- Add the gelatin sheets into cold water to soak.
- In a saucepan add the watermelon puree along with the sugar, and stir for 1-2 minutes on medium heat until the sugar melts.
- Remove from the heat, drain the gelatin sheets well and add them to the hot mixture.
- Stir well until they melt, and add the vanilla extract and the red food coloring paste.
- Let the mixture cool completely at room temperature, for about 10-15 minutes.

To assemble

- As soon as the cream thickens, spread the watermelon cubes over the whole surface (carefully drain them a little, so that there won't be any liquid on the cream).
- With a spoon pour over the watermelon sauce, carefully, so that it covers the whole surface.
- Refrigerate the dessert again, until the sauce chills, stabilizes, and becomes a thick jelly, for 1-2 hours.
- Remove the cheesecake from the refrigerator, carefully take it out of the springform pan, and serve with mint leaves.

## Ingredients

For the crust

- 100 g butter
- 300 g [oat cookies](#)

For the cheesecake filling

- 500 g cream cheese
- 100 g icing sugar
- lemon zest, of 1lemon
- lemon juice, of 1 lemon
- 400 g heavy cream 35%

For the watermelon sauce

- 5 g gelatin sheets
- 300 g watermelon, ripe, flesh, pureed, at room temperature
- 20 g granulated sugar
- 1 teaspoon(s) [vanilla extract](#)
- 1/4 teaspoon(s) [red food coloring paste](#), optionally

To assemble

- 400 g watermelon, ripe, cut into small cubes (not from the center of the fruit, but near the rind where the flesh is harder)
- mint leaves, to serve

## Διατροφικός πίνακας

Nutrition information per portion

552 Calories (kcal)	41.0 Total Fat (g)	26.0 Saturated Fat (g)	38.0 Total Carbs (g)
28%	59%	130%	15%
30.0 Sugars (g)	5.9 Protein (g)	1.1 Fibre (g)	0.53 Sodium (g)
33%	12%	4%	9%