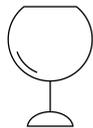


LEMON GREEK YOGURT CHEESECAKE



INGREDIENTS

nonstick vegetable oil spray
1 1/2 cups graham cracker crumbs, fine
1 stick unsalted butter, melted, cooled slightly
1/4 cup sugar
2 teaspoons powdered gelatin, unflavored
24 ounces cream cheese, room temperature
1 1/4 cups plain whole-milk Greek yogurt
1/2 cup sugar
1/2 cup [Monin Lemon Syrup](#)
1 teaspoon pure vanilla extract
1/2 teaspoon salt
water
Raspberry Purée
raspberries
mint



GLASSWARE

16 Culinary



PREPARATION

1. CRUST
2. Coat bottom and sides of a 9 inch spring form pan with nonstick cooking spray.
3. Using fingertips, mix remaining ingredients in a medium bowl until mixture holds together when pinched tightly.

4. Pack onto bottom of pan in an even layer (using the bottom of a flat measuring cup if needed).
5. Chill until firm, at least 1 hour or up to 1 day.
6. SERVING
7. Pour 2 tablespoons of Monin Raspberry Purée into the center of each serving plate.
8. Cut cheesecake into slices, dipping knife into a large glass of warm water and wiping dry between slices, and place on plates, centered in the Monin Raspberry Fruit Purée.
9. Garnish with fresh raspberries and mint sprig if desired
10. FILLING
11. Sprinkle gelatin over 3 tablespoons of cold water in a heatproof bowl.
12. Let stand until softened (approximately 5 to 10 minutes).
13. Pulse cream cheese, yogurt, sugar, Monin Lemon Syrup, vanilla extract, and salt in a food processor until smooth, scraping down sides of bowl with spatula as needed.
14. Fill a small skillet with water to a depth of 1/2-inch and place over medium heat.
15. Place bowl with gelatin in skillet and allow to warm; stir until gelatin dissolves (about 2 minutes).
16. Remove bowl from skillet and allow to cool slightly for 2 to 3 minutes.
17. With processor running, drizzle gelatin into cream cheese mixture; mix until well blended. Pour into chilled pie crust and tap pan gently on counter top to break up any large air bubbles.
18. Smooth over top with spatula; cover tightly with plastic wrap and chill for at least 6 hours before serving.
19. Note: Cheesecake can be made up to 2 days ahead of time. Store in the refrigerator.