



Côte d'Azur Citrus Cheesecake

Source: The Gilded Table – June Edition

Yield: 1 (9-inch) cheesecake | **Serves:** 10 to 12 standard slices

Recipe Description

A Riviera-inspired reimagining of a golden-age classic — this citrus-kissed cheesecake combines old-Hollywood richness with Côte d'Azur cool. Nestled on a spiced Biscoff crust and topped with a silky sour cream glaze, it's sunshine in every bite. Best served chilled, beneath striped umbrellas, with lemon zest dancing on the breeze.

Ingredients & Step-by-Step Instructions

Crust

- 1 cup Biscoff cookie crumbs
- 3 tablespoons sugar
- 3 tablespoons Parkay margarine, melted

Press mixture into bottom of a 9-inch springform pan. Bake at 325°F for 10 minutes.

Filling

- 2 (8 oz.) packages Philadelphia Brand cream cheese
- ½ cup sugar
- 1 tablespoon lemon juice
- 1 teaspoon grated lemon rind
- ½ teaspoon vanilla
- 2 eggs, separated

Combine softened cream cheese, sugar, lemon juice, rind, and vanilla. Beat until well blended. Blend in egg yolks. Fold in stiffly beaten egg whites. Pour over baked crust.

Bake at 300°F for 45 minutes.



Sour Cream Topping

- 1 cup dairy sour cream
- 2 tablespoons sugar
- 1 teaspoon vanilla

Combine all topping ingredients. Carefully spread over hot cheesecake. Continue baking for 10 minutes.

Cool. Loosen cake from rim of pan. Remove rim. Chill before serving.

Serving Suggestions:

- Serve chilled on vintage china with gold-trimmed edges or white stoneware with blue Provençal accents.
- Garnish with a **twist of lemon zest** or a **thin ribbon of candied citrus peel**. A sprig of **fresh thyme** or **lavender** tucked beside each slice evokes the fragrant hills of the Riviera.
- Perfect alongside a coupe of **sparkling rosé**, a glass of **limoncello**, or a delicate **thyme-infused iced tea**. Set the scene with **striped linens**, **silver dessert forks**, and a **sunhat nearby on the chair**.

Optional styling extras:

- Scatter a few edible flowers (like violas or borage)
- Drizzle a whisper of lemon syrup or honey for shine
- Serve on a terrace or garden table with a view