

Fiadone (Corsican lemon cheesecake)

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

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

Step by Step instructions

Preheat & Prepare

Heat your oven to 170 °C (338 °F) and line a springform pan with baking parchment.

Mix the Filling

In a bowl, whisk the Brocciu (or ricotta) with the sugar until smooth. Add lemon zest and juice, then beat in the eggs until fully integrated.

Bake the Fiadone

Pour the mixture into your prepared pan and bake for **30–35 minutes**. The top should be lightly golden and the center set—though it may still wobble slightly.

Cool & Chill

Let the tart cool at room temperature, then refrigerate for at least **1–2 hours**, until it's fully set and firm to the touch.