



BRIATI RICOTTA & PUMPKIN SPICE CHEESECAKE



QimiQ VORTEILE

- Longer presentation times without loss of quality
- Quick and easy preparation
- Enhances the natural taste of added ingredients



15



mittel

ZUTATEN FÜR 10 PORTIONEN

CRUST

150 GR Graham Crackers, zerbröselt

40 GR Butter, geschmolzen

FILLING

200 GR

550 GR Rio Briati Ricotta

150 GR Vollrahm

220 GR Ei(er)

350 GR Frischkäse

20 GR Stärke, z.B. Maizena

200 GR Kristallzucker

5 GR Vanilleextrakt

20 ml Zitronensaft

1 TL Zimt, gemahlen

0.25 TL Muskatnuss, gemahlen

0.25 TL Ingwer, gemahlen

0.12 TL Gewürznelken, gemahlen

ZUBEREITUNG

1. In a food processor, add the Graham Crackers and the Butter till thoroughly mixed.
2. Press firmly & evenly into the bottom of a lined springform pan.
3. In a mixer, add the QimiQ Sauce Base, Cream Cheese & Ricotta - Blend Smooth.
4. Add the eggs slowly, Vanilla Extract, Lemon Juice Heavy Cream.
5. Add the spices.
6. Bake in a water bath at 300° for 60 minutes.