



BRIATI RICOTTA & PUMPKIN SPICE CHEESECAKE



QimiQ AVANTAGES

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



15



moyen

INGRÉDIENTS POUR 10 PORTIONS

CRUST

150 GR Graham Crackers, émietté

40 GR Beurre, fondu

FILLING

200 GR

550 GR Rio Briati Ricotta

150 GR Crème fouettée 36 % graisse

220 GR Œuf(s)

350 GR Fromage frais

20 GR Fécule de maïs

200 GR Kristallzucker_Sucre cristallisé

5 GR Vanilleextrakt

20 ml Jus d'un citron

1 TL Cannelle, moulues

0.25 TL Noix de muscade, moulues

0.25 TL Ingwer, moulues

0.12 TL Clous de girofle, moulues

PRÉPARATION

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.