



# 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** QimiQ Sahne-Basis
- 550 GR** Rio Briati Ricotta
- 150 GR** Schlagobers 36 % Fett
- 220 GR** Ei(er)
- 350 GR** Frischkäse
- 20 GR** Maisstärke
- 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.