



# RIO BRIATI RICOTTA CHEESECAKE WITH MANGO



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Longer presentation times without loss of quality
- Enhances the natural taste of the ricotta



## INGREDIENTS FOR 10 PORTIONS

### FOR THE BASE

**150 g** Digestive biscuits, crumbled

**70 g** Butter, melted

### FOR THE FILLING

**200 g** QimiQ Cream Base

**550 g** Rio Briati Ricotta

**240 ml** Whipping cream 36 % fat

**140 g** Sour cream 15 % fat

**180 g** Egg(s)

**20 g** Corn flour / starch

**200 g** Sugar

**5 g** Vanilla sugar

### FOR THE MANGO

**100 g** Mango(es), diced

**60 g** Sugar

**1 g** Cinnamon

**20 ml** Lemon juice

## METHOD

1. For the base: add the melted butter to the biscuit crumbs and mix well. Press firmly into the base of a greased cake tin. Chill for 4 hours.
2. For the mango: toss the mango with sugar, cinnamon and lime juice and place onto the graham cracker base.
3. For the filling: using an immersion blender, mix all of the ingredients together until smooth and fill into the cake tin.
4. Bake in a waterbath at 120 °C for approx. 60 minutes.
5. Allow to chill for approx. 4 hours.