



BRIATI RICOTTA & PUMPKIN SPICE CHEESECAKE



QimiQ BENEFITS

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



15



medium

INGREDIENTS FOR 10 PORTIONS

CRUST

- 150 GR** Graham Crackers, crumbled
- 40 GR** Butter, melted

FILLING

- 200 GR** QimiQ Cream Base
- 550 GR** Rio Briati Ricotta
- 150 GR** Whipping cream 36 % fat
- 220 GR** Egg(s)
- 350 GR** Cream cheese
- 20 GR** Corn flour / starch
- 200 GR** Granulated sugar
- 5 GR** Vanilla extract
- 20 ml** Lemon juice
- 1 tsp** Cinnamon, ground
- 0.25 tsp** Ground nutmeg, ground
- 0.25 tsp** Ginger, ground
- 0.12 tsp** Cloves, ground

METHOD

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.