



# 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** QimiQ Sauce Base

**550 GR**

**150 GR** Crème fouettée 36 % graisse

**220 GR** Œuf(s)

**350 GR** Fromage frais

**20 GR** Fécule de maïs

**200 GR** Sucre cristallisé

**5 GR** Essence de vanille

**20 ml** Jus d'un citron

**1 cc** Cannelle, moulues

**0.25 cc** Noix de muscade, moulues

**0.25 cc** Ingwer, moulues

**0.12 cc** 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.