



BRIATI RICOTTA & PUMPKIN SPICE CHEESECAKE



QimiQ VANTAGGI

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



15



medio

INGREDIENTI PER 10

CRUST

150 GR Graham Crackers,
40 GR Burro,

FILLING

200 GR QimiQ Sauce Base
550 GR
150 GR
220 GR Uovo (Uova)
350 GR Formaggio fresco
20 GR Maizena
200 GR Zucchero cristallino
5 GR Essenza di vaniglia
20 Succo di limone
1 Cannella,
0.25 Noce moscata,
0.25 Ingwer,
0.12 Chiodi di garofano,

PREPARAZIONE

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.