



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 Graham crackers, crumbled

70 g Butter, melted

FOR THE FILLING

200 g QimiQ Sauce 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 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 graham cracker 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 250 °F for approx. 60 minutes.
5. Allow to chill for approx. 4 hours.