

RICOTTA CHEESECAKE WITH A CITRUS TOPPING

INGREDIENTS FOR TOPPING

- 1 Grapefruit (red or pink) (don't peel) (washed well)
- 1 Orange (Navel) (do not peel) (preferably organic) (washed well)
- 1 1/4 C Water (divided)
- 1/4 C Sugar
- Half Vanilla bean (split) (scraped) (pod reserved)
- Pinch Salt



DIRECTIONS FOR CITRUS TOPPING

- 1 Cut peels from grapefruit & orange & then cut pith from peels & slice into very thin strips
- 2 Slice fruit along membranes to release segments into a bowl
- 3 Squeeze juice from membranes into bowl & discard membranes
- 4 Pour the juice through a fine sieve into a small bowl
- 5 Add 1/4 C water to a saucepan & bring it to a boil &
- 6 Cook citrus peels for 1 minute & then drain the pan
- 7 Bring 1 C water, sugar, vanilla & pod to a boil in a medium saucepan over medium-high heat
- 8 Stir until sugar dissolves & then reduce heat to low
- 9 Add reserved juice, peels & salt & cook for 2 minutes & then allow the sauce to cool completely
- 10 Discard vanilla pod & toss syrup with reserved fruit

INGREDIENTS FOR CHEESECAKE

- Butter (unsalted) (room temperature) (used to coat the pan)
- 3/4 c Sugar (plus more for coating the pan)
- 1 1/2 lbs Ricotta cheese (fresh whole-milk) (pureed in a food processor until smooth)
- 6 Eggs (large) (separated)
- 1/4 C Flour (of your choice)
- 1 or 2 Orange (1) OR 2 lemons (finely grated zest)
- Salt

DIRECTIONS FOR THE CHEESECAKE

- 1 Pre-heat oven to 375 F & butter & sugar a 9-inch springform pan (3 inches deep)
- 2 Whisk together ricotta, egg yolks, flour, 6 T sugar, zest & salt in a large bowl
- 3 Whisk egg whites with a mixer on low speed until foamy
- 4 Raise speed to high & slowly add 6 T sugar, whisking until stiff, glossy peaks form (3-4 minutes)
- 5 Gently fold 1/3 of the whites into ricotta mix using a rubber spatula until just combined
- 6 Gently fold in remaining whites until just combined
- 7 Pour batter into pan & bake until center is firm and top is deep golden brown (1 hour)
- 8 Let cool on a wire rack for 10 minutes
- 9 Run a knife around edge of cake to release the sides to remove from pan & let cool completely
- 10 Serve with citrus vanilla sauce