

Citrus Italian-style Ricotta Cheesecake - Anthony Salemme

By Chef Anthony Salemme for RINewsToday.com



Serves 10 -12

One of my Family's Easter traditions is this Italian-style Cheesecake bursting with lemon and orange, and topped with peaches, fresh berries. This was my grandfather's favorite!

Make this the day before you want to serve it.

Cheesecake

2 pounds Cabot cream cheese, softened
1 ½ cups ricotta cheese, at room temperature
1 cup white sugar
1/3 cup confectionary sugar
2 teaspoons orange zest
2 teaspoons lemon zest
2 teaspoons vanilla
5 eggs + 2 yolks at room temperature
½ cup sour cream
1 Tablespoon flour

Crust

2 cups graham cracker crumbs
1/3 cup sugar
½ teaspoon cinnamon
1 stick butter, melted

Peach / Berry topping

4 ounces blueberries
4 ounces raspberries
4 ounces blackberries
4 ounces strawberries, sliced
1 peach, sliced
1 teaspoon lemon zest
½ cup seedless raspberry jam

1/8 cup lemon juice

9 inch springform pan, double wrapped with foil on the outside of the pan

Preheat oven to 350f

Cheesecake Batter

Be sure all your ingredients are at room temperature.

Blend your ricotta cheese and cream cheese with an electric mixer until smooth, then toss in the sugar, lemon and orange zest and vanilla, then the eggs one at a time, and egg yolks, and finally, toss in the flour. Pour into the pre-baked cooled crust.

Crust

Combine the crumbs with melted butter cinnamon and sugar. Pour crumbs into the 9 inch springform pan that's been sprayed with nonstick cooking spray. You'll want to press the crumbs onto the base and slightly up the sides of the springform pan. Then pre-bake for 10 minutes.

Let cool before pouring the cheesecake batter in.

Place the springform pan into a roasting pan. Pour boiling water halfway up the side. You are creating a water bath.

Bake 1 hour 15 minutes. Turn off oven. It will still be a bit jiggly; leave it in the oven for 30 minutes to set. Then take out of water bath and chill 8 hours or overnight.

Berry topping

Heat the raspberry jam with lemon juice, stir until smooth. Let cool for 10 minutes then toss the berries in the cooled jam and pour over chilled cheesecake.