

# SICILIAN RICOTTA CHEESECAKE



Preparation time: 35 minutes + 6 hours chilling  
Total cooking time: 50 minutes  
Serves 10-12

## Ingredients

250 g plain chocolate biscuits  
125 g butter, melted  
500g ricotta cheese  
250 g cream cheese, softened  
1/2 cup caster sugar  
3 egg yolks  
2 teaspoons finely grated orange rind  
180 g mixed glacé fruit, chopped  
1/2 Cup finely chopped chocolate  
icing sugar, to dust



*Brush tin with oil or melted butter and line with non-stick paper.*



*Add the egg yolks and Orange rind and beat until combined.*



*Stir in the glacé fruit, peel and chocolate until well mixed.*



*Bake for 50 minutes, or until the top of the cheesecake is golden.*

1 Brush a 25 cm round springform tin with melted butter or oil and line the base and side with non-stick baking paper. Process the biscuits in a food processor for 20 seconds until finely crushed. Stir in the butter and mix until well combined. Spoon into the tin, pressing evenly and firmly over the base, and then refrigerate. Preheat the oven to 180°C.

2 Beat the ricotta, cream cheese and caster sugar for 3 minutes, or until smooth. Beat in the yolks and rind.

3 Stir in the glacé fruit, peel and chocolate until well mixed. Spoon evenly over the crust and smooth.

4 Bake for 50 minutes, or until the top is golden brown and the filling almost firm. Cool in the tin, then cover and refrigerate for at least 6 hours. Remove from the tin and dust with sifted icing sugar.

## Cooks File

Storage time: Will keep, covered and refrigerated, for up to three days but is unsuitable to freeze