

# Torta Di Ricotta (Ricotta Cheesecake)

Submitted by Ken

Prep: 30 mins

Cook: 30 mins

Ready in: 1 hr.

Ingredients

1 lb ricotta cheese

½ c raisins

2 T dark rum

3 eggs (separated)

½ c sugar

1 pinch sea salt

1 zest lemon

1 zest orange

⅓ c pine nuts

softened butter and bread crumbs for the pan

Cooking Instructions

Drain the ricotta overnight in a cheesecloth lined sieve. Soak the raisins in the rum.

Preheat the oven to 375 degrees. Beat the egg yolks with the sugar until pale yellow.

Add the drained ricotta salt and citrus zests and blend thoroughly. Add the pine nuts and

the raisins and rum blending well. Beat the egg whites until they form stiff peaks and fold

them into the cake mixture. Brush a 6-inch springform pan with softened butter coat the

inner surfaces with bread crumbs and shake out the excess. Pour the cake mixture into

the prepared pan bake 30 minutes and cool before serving.

A family favorite cake during the holidays. It is popular in southern Italy during at

Christmas. Very fine bread crumbs are recommended when lining the pan.