

THYME & TEMP

LEMON RICOTTA CHEESECAKE

10 SERVINGS
1.5 HOURS, OVERNIGHT

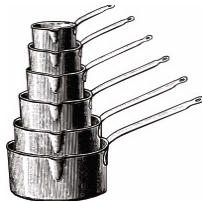
INGREDIENTS

CRUST

6 oz. gingersnaps, plus more if needed
1 1/4 cups walnut halves
1/4 cup sugar
5 tbsps unsalted butter, or as needed, melted

FILLING

1/2 lb cream cheese, at room temperature
1 cup fresh whole-milk ricotta cheese
1 cup sugar
4 large eggs, separated at room temperature
2/3 cup heavy cream
zest of 2 lemons
1/4 cup fresh lemon juice
1 tsp vanilla extract
1/8 tsp salt
Powdered sugar for dusting



INSTRUCTIONS

Preheat the oven to 325 degrees F.

Pulse the gingersnap cookies in a food processor until they are finely ground. Transfer to a mixing bowl.

Pulse the walnuts until ground and then add to the gingersnaps.

Add the sugar and butter allotted for the crust and mix well. You can add more butter if needed to bind crumbs together.

Press the crumbs into a 9" springform pan and press to cover the bottom and up approx 1.5" inches up the sides.

Bake until lightly browned (8-10 minutes). Cool, and then place in freezer until you are ready to use.

Drop the oven temp to 300 degrees F.

Using a clean processor, combine the ricotta, cream cheese, sugar, egg yolks, cream, lemon zest and juice, vanilla & salt. Process until you have an evenly mixed cream, 4-5 minutes.

Place mixture into a large mixing bowl.

Separately, use a hand mixer to beat the egg whites until you have stiff peaks, then fold whites into the cheese mixture until combined. Now you're ready to pour into the chilled crust and smooth the top.

Bake the pan on a foil lined baking sheet for 30 minutes then raise the temp to 325 degrees F and bake until the top is golden brown, edges are firm, and the center still jiggles (approx 30-35 minutes).

At this point, turn the oven off and leave the door open with the cake still in place for around 3 hours. Once this time has elapsed, the middle may have dropped a bit. No worries! You can now wrap with plastic, but don't let the plastic touch the top of the cheesecake, and place the wrapped cake in the refrigerator for at 4 hours and up to 24.

To remove from mold, run the knife along the edge of the cake to loose it from the pan, then release the springform. Dust with powdered sugar and now it's ready to serve!