

Ricotta Cheesecake (Corsican)

Servings: 12

Source: Patricia Wells, (*"We've always had Paris...and Provence"*) p.267

Ingredients

- 1 teaspoon Almond Oil Or Veg. Oil, For Pan
- 1 lb. Whole-Milk Ricotta Cheese Drained Of Any Liquid
- 5 Large Eggs, Separated
- 1 Whole-Wheat Flour
- $\frac{3}{4}$ cups Raw Sugar
- 2 Lemons (the Zest)
- Fresh Fruit Or Sorbet For Serving

Method

NEED: 9½" springform pan; a heavy-duty electric mixer with 2 bowls, fitted with a whisk; a large rubber spatula

1. Preheat oven to 350.
2. Brush the pan with oil. Set aside.
3. In bowl of mixer fitted with whisk, combine ricotta cheese and egg yolks and whisk to blend. Add flour, $\frac{1}{2}$ cup sugar, and the lemon zest, and whisk to blend. Set aside.
4. Rinse and dry the whisk. Place the egg whites in the second mixer bowl. Whisk at low speed until the whites are frothy. Gradually increase the speed to high. Slowly add 2 tbsp sugar, whisking at high speed until stiff but not dry.
5. Whisk a third of the egg white mixture into the cheese mixture and stir until thoroughly blended. (This will lighten the cheese mixture and make it easier to fold in remaining egg white mixture.)
6. With large rubber spatula, gently fold in the remaining egg white mixture. Do this slowly and patiently. Do not overmix, but be sure the mixture is well blended and no streaks of white remain.
7. Spoon the mixture into the prepared pan. Place in the center of the oven and bake until firm and golden, about 45 minutes.
8. Remove from oven and transfer to rack to cool. After 10 minutes, run a knife along the side of the pan. Release and remove side of pan, leaving the cake on the pan base.
9. Sprinkle with remaining 2 tbsp of sugar.
10. Serve at room temperature, cut into thin wedges. The cake should be served the day it is baked. Serve with fresh fruit and a favorite seasonal sorbet.