



Charlies Cheesecake

NIBBLEDISH CONTRIBUTOR

Ingredients

Crust:

Ginger snaps – about 8

Almond and cinnamon cookies – about 6

1/3 C slivered almonds

1 T sugar

5T butter - melted

Filling:

15Oz ricotta cheese – drained and at room temperature

3 8Oz brick cream cheese – drained and at room temperature

Pinch Salt

1 ½ C sugar

½ pint heavy cream

Juice from ½ lemon and zest

2 vanilla beans

2 egg yolks

6 whole eggs

Sauce:

2 flat boxes fresh raspberries

¼ C sugar

Pinch salt

Juice from ½ lemon

½ jar raspberry jam (approximately 1 C)

Instructions

Mix the two types of cookies, the almonds and the sugar in a food processor until the texture of coarse sand (about 1.5 minutes). Pour mixture into greased spring form pan and mix with melted butter. Put in 325° oven for 15 to 20 minutes, until fragrant. Remove and set aside.

Use hand blender to soften ricotta and cream cheese mixture. Add pinch of salt and half of the sugar. Beat until incorporated and use a hard spatula to fold together afterward. Add the second half of the sugar and repeat. Add the cream and repeat. Add lemon, essence of vanilla beans and beat again. Fold to insure incorporation.

At this point taste to verify lemon has added brightness but not made a 'lemony' flavor. If a lemon flavor has happened, add ricotta and an extra egg – or if you want to call it a lemon cheese cake – ROCK ON!!

Incorporate the egg yolks first and then the whole eggs two at a time.

Brush spring form with additional butter for the sides and pour in filling. Set on cookie sheet in case there is any overflow during cooking. Cook for 10 minutes at 500° and then WITHOUT OPENING THE OVEN DOOR turn down the heat to 225° and cook for 2 ½ - 3 hours.

Run a paring knife around the side of the pan – MOVE THE PAN AND NOT THE KNIFE! Set on a rack and cool for another 2 ½ - 3 hours. Cover with saran wrap and refrigerate at least 3 hours.

Mix the berries, sugar, salt and lemon and let set for a minimum of 30 minutes. At that point, heat the jam over medium heat for about 3 minutes until the bubbles subside and the color darkens. Pour over the berry mixture and stir again.

Cover with saran wrap and chill in the refrigerator for at least 2 hours.

Before serving the cheesecake, again, separate from the side of the pan with a knife. Do not add fruit or sauce until just before serving because it will make the texture soggy.

Slice into wedges and serve to people you love!!!!