



Rose Cheese Cake

NIBBLEDISH CONTRIBUTOR

Ingredients

For the base: 150 gr digestive biscuit, 80 gr melted butter.

For the dough: 300 gr ricotta cheese, 2 eggs, 150 gr sugar, Cointreau 3 teaspoon, 3 gelatine sheet, 200 gr sour cream, 1 orange, 1 lemon, 1 lime.

For strawberry jelly: 250gr strawberry, 2 tablespoon sugar, 1 teaspoon Cointreau, 2 gelatine sheet.

Instructions

Mix the biscuit crumbs and butter really well, then press on the base of a loose-bottomed 20cm cake tin. Chill.

Mix the strawberry with sugar and 1 tablespoon of Cointreau and gently simmering until became clear.

Put cold water in a small bowl, then sprinkle over the gelatine and leave to soak for 5 mins until spongy. Then squeeze gelatine and put on fire in a little bowl with the strawberry souce, add another teaspoon of Cointreau and gently simmering until it turns clear. Put the result in the silicon rose pan (we use the Silikomart Pan, an italian company that sell around the world) and put in the fridge.

Beat the egg yolk with sugar than add ricotta cheese and orange, lemon and lime zest. Beat egg whites until soft peaks form. Gently fold egg whites into cheese mixture adding whipped sour cream then stir in the gelatine and fold in the cream. Add the dough at the jelly already fridged and finally cover with the biscuit. Freeze all for 24 h.