Ricotta Cheesecake with Mango Mascarpone



Serves: 10-12
Prep Time: 30 mins
Cook Time: 1 hr (plus chill at least 6 hours)

Ingredients

Biscuit base

- 250 g plain sweet biscuits
- 125 g unsalted butter, melted

Ricotta filling

- 750 g Montefiore Ricotta, drained of excess liquid
- 250 g cream cheese, softened
- 180 g caster sugar
- 4 large eggs, at room temperature
- 2 tsp vanilla extract
- Finely grated zest of 1 lemon
- 1 tbsp lemon juice
- 2 tbsp cornflour

Topping

- 1 × 250 g tub Montefiore Mango Mascarpone
- 1 firm, ripe mango, cut into thin ribbons
- 125 g fresh raspberries
- 6–8 thin dried orange or blood orange slices
- Small fresh mint leaves

Method

STEP 1

Prepare the tin. Preheat the oven to **150°C fan-forced / 170°C conventional**. Grease a 22 cm springform tin and line the base and sides with baking paper.

STEP 2

Make the base. Crush the biscuits into fine crumbs and mix with the melted butter. Press firmly into the base of the tin. Refrigerate while preparing the filling.

STEP 3

Make the filling. Process the ricotta, cream cheese and sugar in a food processor until smooth, scraping down the sides as needed. Add the vanilla, lemon zest, lemon juice and cornflour, then process briefly to combine. Add the eggs one at a time, processing just until incorporated.

STEP 4

Bake. Pour the filling over the biscuit base and smooth the surface. Bake for **60–70 minutes**, until the edges are set and the centre still has a gentle wobble. Loosely cover with foil if the top begins to brown too much.

STEP 5

Cool and chill. Turn off the oven and leave the cheesecake inside for 1 hour with the door slightly ajar. Remove and allow to cool, then refrigerate for at least 6 hours, preferably overnight.

STEP 6

Top and dress. Remove the chilled cheesecake from the tin and place on a serving plate. Open the tub of Montefiore Mango Mascarpone and spoon it over the top. Use the back of a spoon to create soft swirls, leaving a small border around the edge. Arrange the mango ribbons, raspberries and dried citrus slices in a loose crescent along one side, then finish with mint leaves.

STEP 7

Serve. Slice with a warm knife, wiping it clean between cuts. For the freshest finish, add the topping and decorations just before serving.