

The

Cheese Maker
 For Lovers of Cheese

Enjoy....



Karina's Baked European Style Cheesecake

Ingredients (26cm tin):

150g butter
 150g sugar
 4 eggs
 800g ricotta
 200gm sour cream
 2 tablespoons semolina
 1 pack RUF baking powder
 (European style baking powder)
 Pinch of salt
 50g almond meal
 50g sultanas
 Zest of ½ a lemon
 1 tablespoon oats

Make 800g of ricotta (drain well) and 200ml of sour cream then follow these steps:

Cream butter and sugar, then stir in one egg at a time. Beat well until light and fluffy.

Add ricotta and sour cream (room temperature or chilled), semolina, baking powder, salt, almond meal, sultanas, and lemon zest.

Mix in all ingredients with a spoon.

Take a 26cm spring form pan and grease.

Sprinkle oats on the bottom of the pan and add mixture.

Bake at 160°C for 75 minutes.

Note:

An alternative for this recipe is to use 1kg of quark instead of the ricotta and sour cream.