

# Eladnelle Saffron Ricotta and Honey Cheesecake.



## INGREDIENTS

- 225 grams of biscotti,
- 340 grams of Saffron Ricotta (as per Recipe 26 - from Mae Hill Farm)
- $\frac{3}{4}$  cup of Sugar,
- 2 teaspoons of Orange Zest,
- 6 teaspoons of butter, melted,
- 500 grams of Cream Cheese (Room temperature)
- $\frac{1}{4}$  cup Honey,
- 4 large Eggs – at room temperature

## METHOD:

- Step 1** Preheat oven to 175 degrees Celsius,  
Wrap a 22.5 Spring Form pan with two layers of heavy duty alfoil.  
Finely grind the biscotti in a food processor  
Add the melted butter and mix till all is absorbed.  
Press the biscuit mix over the 'bottom' of the prepared pan.  
Bake until the crust is golden – about 15 minutes.  
Cool the crust on a cooling rack.
- Step 2** Blend the Saffron Ricotta in a food processor until smooth.  
Add cream cheese and sugar – mix well.  
Blend in the honey and orange zest.  
Add the eggs and pulse just until blended.  
Pour the cheese mixture over the crust in the pan.
- Step 3** Place the springform pan in a large roasting pan.  
Pour enough hot water into the roasting pan to come halfway up the sides of the springform pan.  
Bake until the cheesecake is golden and the centre of the cake moves slightly when the pan is gently shaken, about 1 hour and 5 minutes (the cake will become firm when it is cold).  
Turn off the oven, prop the door open, and let the cake set for another hour.
- Step 4** Transfer the cake to a rack and cool 1 hour.  
Refrigerate until the cheesecake is cold, at least 8 hours and up to 2 days.  
Cut the cake into slices, sprinkle with cinnamon and serve with ice-cream.