

**Miele**

# Ricotta cheesecake with balsamic and peppered strawberries

By Miele

**10 minutes**

Prep time

**20 minutes**

Cooking time

**8 Servings**

Serves



## INGREDIENTS

3 eggs, separated (at room temperature)  
500g ricotta  
1 tablespoon honey or maple syrup  
2 teaspoon lemon zest  
1 tablespoon lemon juice  
250g yoghurt  
60g sugar

### Balsamic and peppered strawberries

1 punnet strawberries, hulled  
30g sugar  
1 tablespoon balsamic vinegar  
pinch of black pepper

## METHOD

### Ricotta cheesecake

Combine egg yolks, ricotta, honey or maple syrup, zest, lemon juice and yoghurt in a large mixing bowl of a standard mixer.

With the paddle attachment in place, beat until smooth.

In a clean bowl beat the egg whites with a whisk attachment until soft peaks form. Add the sugar and continue to beat until stiff peaks are reached. Fold this mixture through the ricotta mix in two batches.

Divide evenly into 8 x 200ml jars or glasses, cover and place in the steam oven and steam at 100°C for 20 minutes. Place in the refrigerator to cool.