

Miele

Ricotta cheesecake with balsamic and peppered strawberries

By Miele in collaboration with Sports Dietitians Australia

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

1. Combine egg yolks, ricotta, honey or maple syrup, zest, lemon juice and yoghurt in a large mixing bowl of a standard mixer.
2. With the paddle attachment in place, beat until smooth.
3. 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.
4. 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.