



Italian Ricotta Cheesecake... in a flash!

INGREDIENTS

- 32 Oz whole milk ricotta
- 3 eggs
- 1 cup sugar
- 1 tsp vanilla extract
- 3 TBSP Cornstarch, divided
- 3/4 cup chocolate chips

DIRECTIONS

- Preheat oven at 350F, preferably convection.
- If you don't have a convection oven, just increase temperature to 375F.
- Line a 9" springform pan with parchment paper, both bottom and sides.
- Set aside.
- Place ricotta, eggs, sugar, 2 1/2 TBSP corn starch and vanilla in a large bowl.
- Mix together well with a hand mixer.
- Pour mixture into lined pan.
- Dust chocolate chips with remaining 1/2 TBSP cornstarch.
- Sprinkle chocolate chips over entire surface of ricotta mix.
- Bake for about 60 minutes or until golden.
- Shut off oven and keep cheesecake in it for 15-20 minutes.
- Remove from oven and allow to cool before serving.

NONNA'S TIPS



- This ricotta cheesecake can be served both at room temperature or completely cold (from fridge), which I recommend. Sprinkle with powdered sugar before plating.
- You can add a little lemon or orange zest in addition to vanilla if you wish. A little cinnamon works well with it too.
- The reason I add cornstarch to this cheesecake is because American ricotta is not as dry and dense as the Italian version. Cornstarch stabilizes the extra liquids from ricotta without altering taste.
- Dusting chocolate chips with either flour or cornstarch helps them not to sink to the bottom. If you want more chocolate in your bite, mix some Hershey kisses with the chocolate chips.