

Torta di Ricotta - Ricotta Cheesecake

"I have not made this cake, but it sounds delicious and is from "The Nella Cuccina" cookbook so I know it will be very good. It is a good keeper (you can freeze it) and a lovely company cake to serve!"

Ingredients

1 cup golden raisin
4 tablespoons grappa or 4 tablespoons brandy
1/2 cup pine nuts
6 large eggs
2 1/4 cups sugar
1 (15 ounce) container ricotta cheese
2 tablespoons milk or 2 tablespoons cream
1 1/2 tablespoons grated orange zest
3 cups flour
2 tablespoons flour
2 tablespoons baking powder
1/3 cup coarsely chopped walnuts or 1/3 cup coarsely chopped hazelnuts
1 cup coarsely chopped semisweet chocolate
Confectioners' sugar

Method

In a small bowl soak the raisins for at least an hour.
Pre heat oven to 375f& grease two deep 9 1/2" x 1 1/2" cake pans.
Fit a circle of parchment paper on the bottom of each and grease the paper then dust with flour, shake out excess.
Toast the pine nuts in the oven for 3-4 minutes, watch closely they burn easily.
Beat eggs until pale yellow.
Gradually add sugar and continue beating until thick.
Add ricotta& milk (cream)& continue beating until the mixture is smooth.
Sprinkle in the orange zest and fold in with a spatula.
Sift 3 cups of flour with the baking powder.
Gradually add the flour mixture to the egg/cheese mixture, beating at a slow speed until the mixture is smooth.
Drain& dry the raisins, reserve the brandy.
Toss raisins with the remaining flour, add to the batter.
Gently fold in the the brandy, nuts& chocolate.
Divide between the two pans, Bake on middle rake for about 40-50 minutes or until a skewer comes out clean.
If the cakes start to brown too quickly place a loose sheet of aluminium foil on top.
Cool cakes on wire racks.
Remove from cake pans and discard the parchment paper.
You may now freeze the cakes,Well wrapped for up to 3 months or Sprinkle a generous coating of confectioner's sugar.

