

DESSERTS

No-Bake cheesecake with apricots and ricotta cheese



🕒 1h.

Tempo di preparazione

★ 1

Difficoltà: Medio

👥 8

Dosi

Ingredients:

For the biscuit base:

- ☐ 200 g **dry biscuits**
- ☐ 100 g **butter**

For the filling:

- ☐ 200 g **ricotta cheese**
- ☐ 200 g **whipped cream**
- ☐ 100 g **apricots** (without the stone)
- ☐ 3 spoons of **sugar**
- ☐ 5 g **gelatine**

For the topping:

- ☐ 200 g **apricots** (without the stone)
- ☐ Some drops of **lemon juice**
- ☐ 4 spoons of **sugar**
- ☐ 5 g **gelatine**

Steps:

Step 1: | *Mark as complete* ☐

Put ricotta cheese one night long into the fridge as it loses all its water. Mince the biscuits, pour crumbs into a bowl, add butter and stir until well combined.

Press the crumb mixture into a springform pan with removable sides and put into the fridge for at least 1 hour.



Step 2: | *Mark as complete* ☐

Melt ricotta cheese with sugar, blend the apricots and add them.



Step 3: | *Mark as complete* ☐

In a bowl, whip the cream and add it to the mixture of ricotta cheese and apricots.

**Step 4:** | *Mark as complete* ☐

Let the gelatine soak in cold water, squeeze it and put in a saucepan with some cream, then let it melt with a low flame. At the end, pour it in the mixture of ricotta.



Step 5: | *Mark as complete* ☐

At this point, pour the mixture over the biscuit base and let it chill in the fridge for at least 3 hours.

**Step 6:** *Mark as complete* ☐

Let's prepare the apricots gelatine by putting them into a saucepan with the sugar and few drops of lemon, with medium flame, for 5 minutes. Let the gelatine soak in cold water, squeeze it and put inside the mixture. Blend the mixture, let it cool and pour it over the cake.

Put the cake in the fridge for 2 hours.

