

Torta di Ricotta

<http://userealbutter.com/2008/05/06/torta-di-ricotta-recipe/>

modified from The Good Housekeeping Illustrated Book of Desserts

pastry

2 cups all-purpose flour
3/4 cup butter, softened
1/4 cup sugar
2 tbsps dry Marsala wine
1/2 tsp salt
2 large egg yolks

filling

32 oz. ricotta cheese
1 cup sugar
1 cup heavy cream
1/4 cup all-purpose flour
1 tsp vanilla extract
1/4 tsp salt
6 large eggs
grated peel of 2 medium oranges
grated peel of 2 lemons

In a large bowl, beat all pastry ingredients together on low speed until just mixed. Shape dough into a ball and wrap in plastic. Refrigerate for 1 hour. Preheat oven to 350°F. Press dough into a 10-inch springform pan – on the bottom and up the sides. Bake the crust 15 minutes until golden. Cool in pan on wire rack. While crust is cooling, prepare the filling. Press ricotta through a fine sieve into a large bowl. Beat the ricotta on medium speed until smooth. Slowly beat in the sugar, scraping the bowl often. Add cream, flour, vanilla, salt, eggs, orange and lemon peels and beat until well blended. Pour mixture into crust. Bake for 1 1/4 hours (I suggest placing a baking pan of water on a lower rack to prevent rifting of your cake surface). Turn the oven off and let cheesecake remain in oven for 1 hour. Remove from oven and let cool completely on wire rack. Cover and refrigerate for at least 4 hours or until well-chilled. When cheesecake is firm, loosen from pan and remove to a serving plate. Sprinkle with confectioners sugar or top with fresh fruit.