



Ricotta Mascarpone Cheesecake with Orange Scented Rhubarb Compote

 Vegetarian

READY IN



90 min.

SERVINGS



12

CALORIES



588 kcal

DESSERT

Ingredients

- ☐ 6 large eggs
- ☐ 1.8 cup flour divided
- ☐ 1 lemon zest
- ☐ 0.5 pound mascarpone cheese room temperature
- ☐ 3 cup orange scented rhubarb compote (see recipe section)
- ☐ 1 orange zest
- ☐ 1.5 pound ricotta cheese room temperature

- ☐ 0.5 teaspoon salt
- ☐ 1.8 cup sugar divided
- ☐ 12 tablespoon butter unsalted at room temperature
- ☐ 1 tablespoon vanilla
- ☐ 1.3 cup cornmeal yellow

Equipment

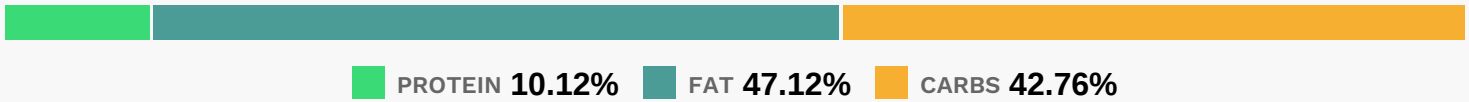
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ mixing bowl
- ☐ wire rack
- ☐ stand mixer
- ☐ spatula

Directions

- ☐ Pre-heat the oven to 350 degrees F. In the bowl of a stand mixer fitted with the paddle attachment, cream butter and ½-cup sugar until light and fluffy.
- ☐ Add the flour, cornmeal, and salt.
- ☐ Mix these until well combined. Press the mixture on the bottoms and up the sides of a 10" x 3" spring-form pan. Do not worry about keeping the top edge perfect. It will add to the rustic appeal.
- ☐ Place the pan into the oven, and bake until lightly golden, 20–25 minutes.
- ☐ Remove the pan from the oven and allow it to cool on a wire rack completely before proceeding. Reduce the oven to 325 degrees F.
- ☐ Place the ricotta and mascarpone in a large mixing bowl. Stir them until as smooth as possible with a rubber spatula. Stir in the remaining 1 ¼ cups sugar and the remaining ½-cup flour into the ricotta. Stir until well incorporated. Beat in the eggs 1 at a time.
- ☐ Add the vanilla, orange and lemon zest, and salt. Stir until just combined. Do not over mix.

- ☐
- Pour batter into the prepared cornmeal shell.
- ☐
- Place in oven on center rack.
- ☐
- Bake for about 70 minutes, until a light golden color. Make sure the center is fairly firm, and the point of a sharp knife inserted in the center comes out clean. At this point turn the oven off and allow the cheesecake to sit in there another hour to hour and a half. This will help it from cracking. Still some cracking is inevitable and, again, part of the rustic appeal.After that, remove the cake to a wire rack to cool completely. Then cover the pan and move it to the refrigerator at least 2 hours but overnight is better.When ready to serve, remove the cake gently from the spring-form pan.You may serve the compÃ¢te in a bowl next to the cheesecake or spooned over the top. But do not spoon the fruit on top until immediately before serving.

Nutrition Facts



Properties

Glycemic Index:23.59, Glycemic Load:39.89, Inflammation Score:-7, Nutrition Score:13.061304325643%

Flavonoids

Hesperetin: 12.26mg, Hesperetin: 12.26mg, Hesperetin: 12.26mg, Hesperetin: 12.26mg Naringenin: 6.89mg, Naringenin: 6.89mg, Naringenin: 6.89mg, Naringenin: 6.89mg Luteolin: 0.09mg, Luteolin: 0.09mg, Luteolin: 0.09mg, Luteolin: 0.09mg Kaempferol: 0.06mg, Kaempferol: 0.06mg, Kaempferol: 0.06mg, Kaempferol: 0.06mg Myricetin: 0.07mg, Myricetin: 0.07mg, Myricetin: 0.07mg, Myricetin: 0.07mg Quercetin: 0.2mg, Quercetin: 0.2mg, Quercetin: 0.2mg, Quercetin: 0.2mg

Nutrients (% of daily need)

Calories: 587.56kcal (29.38%), Fat: 30.9g (47.54%), Saturated Fat: 18.18g (113.61%), Carbohydrates: 63.1g (21.03%), Net Carbohydrates: 59.81g (21.75%), Sugar: 34.04g (37.82%), Cholesterol: 170.92mg (56.97%), Sodium: 193.43mg (8.41%), Alcohol: 0.37g (100%), Alcohol %: 0.21% (100%), Protein: 14.94g (29.87%), Selenium: 23.62µg (33.75%), Vitamin C: 25.94mg (31.45%), Vitamin A: 1107.47IU (22.15%), Vitamin B2: 0.36mg (21.23%), Phosphorus: 206.03mg (20.6%), Calcium: 185.67mg (18.57%), Folate: 71.83µg (17.96%), Vitamin B1: 0.25mg (16.78%), Fiber: 3.29g (13.15%), Manganese: 0.26mg (12.83%), Iron: 2.07mg (11.5%), Zinc: 1.67mg (11.16%), Vitamin B6: 0.2mg (10.15%), Magnesium: 36.18mg (9.04%), Vitamin B3: 1.71mg (8.56%), Vitamin B5: 0.82mg (8.17%), Potassium: 256.81mg (7.34%), Vitamin B12: 0.44µg (7.32%), Copper: 0.12mg (6.15%), Vitamin D: 0.82µg (5.49%), Vitamin E: 0.81mg (5.38%), Vitamin K: 1.77µg (1.68%)