

GUASTELLO'S VILLAGE MARKET

Chocolate-Orange Cannoli Cheesecake

Serves 12

Ingredients:

For the crust:

3-3/4 oz. (3/4 cup) shelled salted pistachios
1-1/8 oz. (1/4 cup) unbleached all-purpose flour
3 Tbs. granulated sugar
1 oz. (2 Tbs.) unsalted butter, melted and cooled
1 large egg yolk
1/2 tsp. pure vanilla extract

For the filling:

8 oz. cream cheese, softened
3/4 cup granulated sugar
1/4 tsp. kosher salt
4 cups good quality purchased ricotta, drained if wet
1 Tbs. amaretto
1 Tbs. finely grated fresh orange zest (from 1 medium orange)
1 Tbs. cornstarch
1 tsp. pure vanilla extract
3 large eggs, at room temperature
1 oz. bittersweet chocolate, finely chopped (1/4 cup)
1 Tbs. finely chopped candied orange peel (recipe below)

Make the crust

Pulse the pistachios in a food processor until finely chopped, about 20 one-second pulses. Add the flour and sugar, and pulse until the mixture is mealy. In a small bowl, whisk the melted butter, egg yolk, and vanilla. Add to the processor and pulse until the mixture holds together when pinched.

Press the mixture into the bottom and about 1/2 inch up the sides of a 9-inch spring-form pan. Refrigerate for at least 20 minutes.

Meanwhile, position a rack in the center of the oven and heat the oven to 325°F. Bake the crust until lightly browned, 10 to 15 minutes. Cool on a wire rack. Reduce the oven temperature to 275°F.

Make the filling

In a stand mixer fitted with the paddle attachment, beat the cream cheese, sugar, and salt on medium speed until soft and creamy, 1 to 2 minutes. Add the ricotta and beat until the mixture is smooth and light, 1 to 2 minutes.

Meanwhile, in a small bowl, mix the amaretto, orange zest, cornstarch, and vanilla. Add to the batter and beat until combined. Beat in the eggs, one at a time. Do not overbeat the mixture once the eggs have been added. By hand, fold in the chocolate and candied orange peel.

Pour the filling into the crust and smooth the top with a spatula. Bake at 275°F until the edges look set but the center 4 inches jiggle slightly when the pan is nudged, about 50 minutes. Turn the oven off, run a thin paring knife around the edge of the cheesecake, and let cool in the oven with the door slightly ajar for 1 hour. Transfer to a rack and cool to room temperature, about 3 hours.

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Refrigerate until thoroughly chilled, at least 4 hours. Once cold, wrap the cake in plastic wrap if not serving right away.

To serve, run a thin knife around the edge of the cheesecake again before removing the side of the pan. Garnish with the candied orange slices before serving. To slice, heat the knife under hot water between each cut and wipe it dry.

Make Ahead Tips

Once baked and completely chilled, the cake can be wrapped in plastic wrap and refrigerated for up to 3 days. Remove the side of the pan and garnish just before serving.

Candied Orange Slices

To make them, cut a few 1/4-inch-thick slices from an orange, then cut the slices into triangles. Blanch for about 20 seconds in boiling water, and pat dry. Toss in coarse sanding sugar, transfer to parchment paper, and let sit overnight. Just before using, sprinkle with more sanding sugar.

Credit: finecooking.com