

Pumpkin Cheesecake

Ingredients:

1 teaspoon orange-flavored liquor
6 ounces gingersnap cookies
¼ cup unsalted butter, melted
1 pumpkin, about 14 ounces
(may substitute 1 can of pumpkin)
1 pound ricotta cheese
2 eggs

½ cup heavy cream

1/3 cup superfine sugar

Finely grated zest and juice of ½ an orange

To Serve:

Lightly whipped and sweetened cream

Caramelized orange zest slivers

1. Lightly oil the sides of an 8 inch springform pan. Put the cookies into a zip-lock freezer bag and crush them with a rolling pin. Transfer to a bowl and add the melted butter. Stir until evenly mixed. Turn the mixture into the pan and pack down onto the base and slightly up the sides.
2. Scoop out the seeds and fibers from the pumpkin, and then cut it into large wedges. Put the wedges in a steamer over a pan of gently simmering water and cook for 15 – 20 minutes until the flesh is tender. Remove from the heat and allow to cool.
3. Put the Ricotta Cheese in a food processor and blend for about 1 minute until completely smooth. Scoop the pumpkin flesh (or canned pumpkin) into the processor and blend until smooth. Add the eggs, cream, sugar, liquor, orange zest and juice and blend briefly until smooth. Ladle the mixture over the base in the pan.
4. Bake the cheesecake in a preheated oven at 350 degrees F, for 40 minutes, until the center feels just firm to the touch. Leave it to cool in the pan, and then chill until you are ready to serve. Serve with lightly whipped and sweetened cream topped with caramelized orange zest slivers.