

## CHEESECAKE

### INGREDIENTS

Ingredients for a 26 cm Spring Form cake tin

#### Ingredients for the bottom crust

A sheet of Phyllo paste  
250 g flour 00 (or all-purpose flour)  
150 g sugar  
150 g butter  
2 eggs  
milk (optional)  
½ teaspoon of salt  
grated lemon skin

### PREPARATION

Start mixing flour, sugar, butter, salt and lemon skins until you obtain a crumbly dough. Add eggs, and milk to make the dough smooth  
Keep kneading the dough until it reaches the desired consistency and then shape it in a ball.  
Pat it with your hands and cover it with Saran Wrap. Let it sit in the fridge for one hour. Cover the dough with butter and flour and then knead it until it's about one inch thick. Cover the mold in Phyllo paste and let it sit in the fridge for another hour.

#### Ingredients for the filling

1 kg Germani *Ricotta*  
270 g sugar  
5 eggs  
3 tbsp all purpose flour  
1 tsp salt  
1 vanilla bean (or 1 teaspoon of vanilla extract)  
the skin of 2 grated lemons  
½ cup of a liquor (grand marnier, cherry, brandy)

### PREPARATION

Mix the ingredients together until you get a smooth cream and pre-heat the oven at 200° C.  
Cover the phyllo paste with cream and bake for 10 minutes. Lower the temperature to 170 and bake for one more hour. Stick a toothpick into the

center of the cake when the surface becomes darker. If the toothpick comes out dry, the cake is ready!

Leave the oven half-open and let the cake cool down, then put it in the fridge and wait at least 10 hours before serving.

When you are ready to serve it, you can decorate it with a fruit gelée, jam, or fresh fruits lightly sautéed in pan with a sprinkle of powdered sugar.

**SERVE AND ENJOY!**

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