



Baked Ricotta and Almond Cheesecake

I use the Thermomix to do this but you could use either your food processor or mixer or whatever other piece of kitchen equipment you use to make cakes, the timing to mix things would just vary slightly.

Ingredients:

90 grams organic ghee

100 grams raw organic honey

500 grams organic ricotta cheese

180 grams ground organic almonds

1 teaspoon bicarb soda

1 teaspoon vanilla essence

4 eggs (organic or free range)

180 grams sultanas or blueberries (optional)

Method:

Place the almonds in the Thermomix and grind on speed 9 for 8 seconds.

Add all the other ingredients into the Thermomix apart from the sultanas / blueberries and blitz on speed 7 for 20 seconds.

Scrape down the sides and mix around a little then put the lid back on and blitz again on speed 7 for another 10 seconds or until the mix is nice and creamy.

If you're adding in the sultanas or blueberries do this now and gently fold through by hand.

Take a 23cm spring loaded baking pan and line it with baking paper. Grease the pan and the paper with either some cold pressed almond oil or some coconut oil.



Pour the mix into the pan and put in a 180 degree celcius oven (preheated of course) for 30-40 minutes or until golden brown.

Leave it to cool before taking it out of the pan, you may need to run a knife around the sides to make sure it hasn't stuck to the pan then remove it from the pan.

Serve either warm or cold and if you really like add some extra berries on the side.