



FRESCOBALDI ITALIAN RECIPES

Cheesecake

Serves 6-8

Ingredients:

For the base:

10.5 ounces dry biscuits

1/2 glass liquid cream

5.25 ounces butter

For the mixture:

3 eggs

7 ounces sugar

21 ounces Philadelphia cream cheese

9 ounces mascarpone cheese

1 untreated lemon

1 small packet of vanilla extract

Whip the whole eggs in a pan with sugar until they become almost white and frothy. Add the mascarpone and Philadelphia cheeses, grated lemon peel and vanilla.

For the base, grind the biscuits into a fine powder and amalgamate them with the melted butter and cream. Place this mixture in a mold, lining it up to its rim. Also pour the previously prepared mix into the mold.

Cook for 1 1/2 hours in a ventilated oven at 250 F.

Let it cool off before placing in the refrigerator for 2 hours. Serve with chocolate or fruit jam or simply with a dusting of sugar.