

DISHING UP[®] NEW JERSEY

150 RECIPES FROM THE GARDEN STATE

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Photography by Amy Roth • Foreword by Augie Carton



Storey Publishing



Limoncello Cheesecake

Recipe from [L'Arte della Pasticceria](#), Ramsey

Makes 8 individual cheesecakes

Have this once and crave it forever. The zip and punch of citrus blends nicely with the creamy texture and tangy cheese flavor to create a one-of-a-kind cheesecake. For the cookie crumb base, the chef at L'Arte della Pasticceria uses ground cornmeal cookie crumbs but says almost any cookie crumbs will do, including graham cracker crumbs. To complete this recipe, you'll need eight individual 4-ounce molds, rings, or pans. *Read about* [L'Arte della Pasticceria](#) →.



THE CRUST

- 1 cup cookie crumbs
- $\frac{1}{4}$ cup ($\frac{1}{2}$ stick) melted butter

THE CHEESECAKE

- $\frac{1}{2}$ cup sugar
- Zest of 1 lemon
- Zest of 1 orange
- 1 cup cream cheese
- $\frac{1}{2}$ cup fresh ricotta cheese
- 2 eggs
- 3 tablespoons sour cream
- 2 tablespoons limoncello
- $1\frac{1}{2}$ tablespoons fresh lemon juice
- $1\frac{1}{2}$ tablespoons fresh orange juice
- 1 teaspoon cornstarch
- Fresh berries, for garnish

INSTRUCTIONS

1. Preheat the oven to 350°F and place eight molds, rings, or pans on a baking sheet. To make the crust, combine the cookie crumbs and the melted butter in a medium mixing bowl and mix together.
2. Place 2 heaping tablespoons of the crust into each mold and press the crumbs into the bottom of the molds. Place the baking sheet in the oven and cook for 10 minutes, remove from the oven, and let cool. Raise the oven temperature to 400°F.

- 3.** To make the cheesecake, combine the sugar, lemon zest, and orange zest in the bowl of a stand mixer. Add the cream cheese and ricotta. Using the paddle attachment, beat the mixture on the medium setting until very light and fluffy, about 5 minutes.
- 4.** Add the eggs one at a time, beating for 30 seconds after each egg. Scrape down the sides of the bowl several times.
- 5.** Add the sour cream, limoncello, lemon juice, and orange juice, and beat well. Switch from the paddle to the whip and beat until smooth, about 1 minute. Add the cornstarch and beat for an additional 30 seconds.
- 6.** Fill the crust-lined molds with the batter, dividing evenly. Bake at 400°F for about 12 minutes, or until the cheesecakes are beginning to brown and have a “set” surface but are still somewhat jiggly underneath. Remove from the oven and let cool, about 20 minutes. Chill and freeze them for 2 hours or overnight.
- 7.** Before serving, unmold the cheesecakes and garnish with fresh berries. Frozen cheesecakes will defrost quickly (about 15 minutes at room temperature or 30 minutes in the refrigerator).

PROFILE

L'Arte della Pasticceria



Inspired by the bakeries of Europe, especially the ones found in small Italian villages, the owners of L'Arte della Pasticceria wanted to bring the sense of community and freshness to their neighbors in North Jersey, not far from the New York state line. It's artisanal in every sense of the word. Everything is made from scratch, and it offers more than just fresh bread and pastry. It fills any meal you might have from breakfast treats to soups and paninis, salads, pizza, hand-dipped chocolates and truffles, and more, most featuring Italian or Mediterranean ingredients. The menu changes with the seasons, and thanks to its commitment to fresh and flavorful, in the few short years since it opened, the bakery has become a favorite go-to for residents.

