

# Pistachio-Ricotta Cheesecake

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## **Servings: 12**

### **FOR THE FILLING**

*1/3 cup roasted unsalted pistachios*

*5 ounces (about 10) shortbread cookies*

*2 tablespoons granulated sugar*

*3 tablespoons unsalted butter, melted*

### **FOR THE FILLING**

*3 large eggs*

*3/4 cup granulated sugar*

*1 pound (two packed cups) fresh ricotta cheese*

*1/2 cup unsweetened pistachio paste, stirred if separated*

*1/2 teaspoon grated lemon zest*

*1/2 teaspoon pure vanilla extract*

*1/4 teaspoon pure almond extract*

*1/4 teaspoon salt*

*4 drops green food coloring*

*2 tablespoons chopped roasted unsalted pistachios (for topping)*

*confectioner's sugar (for dusting)*

## **Preparation Time: 45 minutes**

### **Freeze Time: 4 hours**

Make the crust: Position a rack in the lower third of the oven. Preheat to 325 degrees.

Spread the whole and chopped pistachios on a rimmed baking sheet (keep them separate). Bake until toasted, about 10 minutes. Let cool.

In a small bowl, set aside the chopped pistachios. Pulse the toasted whole pistachios in a food processor along with the shortbread cookies and granulated sugar until finely ground.

Add the melted butter. Pulse until the mixture looks like wet sand. Press the mixture into the bottom of an eight-inch round springform pan.

Bake until set around the edges and no longer puffed, about 20 minutes. Transfer to a rack. Let cool for 10 minutes.

Meanwhile, make the filling: In a large bowl, beat the eggs and granulated sugar with a mixer on medium-high speed until pale and thickened, about 5 minutes. Add the ricotta, pistachio paste, lemon zest, vanilla extract, almond extract and salt. Continue beating until smooth, about 2 minutes. Add the green food coloring. Beat until combined. Pour the filling over the crust.

Bake until the cheesecake is puffed and the edges are set but the center still jiggles slightly, about one and one-half hours.

Transfer the cheesecake to a rack. Let cool to room temperature, two to three hours.

Run a thin knife around the edge of the cheesecake to loosen.. Remove the springform ring.

Serve at room temperature or cover and refrigerate until chilled, at least two hours or overnight.

Dust before serving. confectioner's sugar and sprinkle with the toasted chopped pistachios

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Per Serving (excluding unknown items): 117 Calories; 5g Fat (37.3% calories from fat); 2g Protein; 17g Carbohydrate; trace Dietary Fiber; 62mg Cholesterol; 78mg Sodium. Exchanges: 0 Lean Meat; 1 Fat; 1 Other Carbohydrates.