Ricotta Cheesecake

Gina DePalma *Babbo, New York City*

- 2 15-oz. containers whole-milk ricotta
- 1 Tbsp. unsalted butter, room temperature
- 1 Tbsp. plus 1 cup sugar
- 3 Tbsp. unseasoned dry breadcrumbs
- 2 8-oz. packages cream cheese, room temperature, cut into cubes
- 2 large eggs
- 2 Tbsp. salt-free matzo meal
- 1 Tbsp. fresh lemon juice
- 2½ tsp. lemon zest
- 2 tsp. vanilla extract
- ⅛ tsp. kosher salt
- Powdered sugar (for dusting)

SPECIAL EQUIPMENT
8"-diameter springform pan with 2½"-high sides

Put ricotta in a large fine-mesh strainer set over a bowl. Drain for 30 minutes.

Arrange rack in lower third of oven and preheat to 350°. Grease an 8" springform pan with 2½"-high sides with butter. Mix 1 Tbsp. sugar and breadcrumbs in a small bowl; sprinkle over buttered pan to coat. Tap out excess crumbs.

Transfer ricotta to a processor. Purée for 15 seconds. Scrape down sides of processor; purée until smooth. Add cream cheese; purée until smooth. Add the remaining sugar and all other ingredients; purée, scraping down sides occasionally, until smooth, about 30 seconds. Scrape batter into prepared pan.

Bake cheesecake until golden brown and just set, about 1 hour 15 minutes. Transfer to a rack and let cool in pan (cake will fall slightly). Refrigerate uncovered until cool, about 3 hours. Then cover and chill overnight.

To serve, wrap a warm towel around pan to release cake. Remove pan sides. Dust with powdered sugar. Cut into wedges.

> "THIS CHEESECAKE NEEDS SOME FORM OF STARCH TO ABSORB THE LIQUID IN RICOTTA. I FOUND MATZO MEAL WORKS BEST."
>
> —GINA DEPALMA