

The logo for Calabro Cheese Corp. features the word "CALABRO" in a stylized, serif font, enclosed within a decorative, rounded rectangular border. The border has a small arch at the top and a pointed bottom, with a thin line separating the text from the outer edge.**CALABRO****CHEESE CORP.**

580 COE AVENUE  
EAST HAVEN, CONNECTICUT 06512  
TELEPHONE (203) 469-1311

## **Especially Selected from Mrs. Calabro's Kitchen**

### **ESPRESSO RICOTTA CAKE**

#### **CRUST**

2 cups graham cracker crumbs  
½ cup butter or margerine at room temp.

#### **FILLING**

1½ T. unflavored gelatine  
3 T. cold water  
½ cup granulated sugar  
1 cup double-strength espresso coffee, brewed  
2 lbs. Calabro Whole Milk Ricotta Cheese  
1 tsp. vanilla extract  
1 cup heavy or whipping cream  
2 T. grated semisweet chocolate  
⅛ tsp. ground cinnamon

**Crust:** Heat oven to 400 degrees. Mix graham cracker crumbs with butter. Press mixture evenly over bottom and 2 to 2½ inches up sides of a buttered 9-inch springform pan. Bake 5 minutes. Remove from oven and place pan on a wire rack to cool completely.

**Filling:** In a small saucepan sprinkle gelatine over cold water and stir. Add sugar and espresso and stir 2 to 3 minutes ove moderately low heat, until liquid is almost boiling and gelatine is completely dissolved. Remove from heat and cool about 5 minutes. In a large mixing bowl beat ricotta and vanilla 5 minutes at medium speed, until very smooth. Slowly pour in cooled gelatine mixture; beat 3 minutes more.

In a medium bowl whip cream until soft peaks hold when beater is lifted. With a rubber spatula fold cream into ricotta mixture. Scrape into cooled crust. Cover and refrigerate 3 hours or up to 4 days. Before serving, remove sides of pan. Mix grated chocolate and cinnamon and sprinkle on top of cake.