



CALABRO

CHEESE CORP.

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Especially Selected from Mrs. Calabro's Kitchen

ESPRESSO RICOTTA CAKE

CRUST

2 cups graham cracker crumbs
1/2 cup butter or margerine at room temp.

FILLING

1 1/2 T. unflavored gelatine
3 T. cold water
1/2 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
1/8 tsp. ground cinnamon

Crust: Heat oven to 400 degrees. Mix graham cracker crumbs with butter. Press mixture evenly over bottom and 2 to 2 1/2 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 over 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.