

Ricotta Cheese Cake with Poached Pears

6 Oz. Ginger Snaps
2 Oz. Toasted Sliced Almonds
6 Tbs Unsalted Butter (melted)
1 1/2 Tbs Whole Milk Ricotta
3/4 lbs Cream Cheese
2 C Sugar (divided)
6 Eggs separated
1/2 C Sifted AP Flour
1/2 C Heavy Cream Whipped
2 Tbs Paire William (Pear Liquor)
1 Tsp Orange Zest

Prepare Pan : See Below

Preheat oven to 425°F. Beat drained Ricotta and cream cheese until smooth, add 1 1/2 cup sugar. Beat until well combined. Add egg yolks one at a time. Sprinkle flour over batter and fold in with a spatula. Beat egg whites with the remaining half cup of sugar until stiff but not dry. Combine with whipped cream and fold into the batter. Pour into prepared pan.

Bake at 425°F for 10 minutes, reduce to 350°F and bake 1 hr 15 minutes or until set, cool in oven with door closed.

Prepare Pan

Place ginger snaps in food processor and process to a medium crumb, add toasted almonds and pulse until well combined. Mix with Butter. Spray or butter a 12 inch spring form pan. Toss some crumbs into provide a light coating. Press a layer of crumbs in the bottom of the pan.