



## **Name of the recipe: Buttermilk Cheesecake**

**Author:** *Ana Maria Ferrer*  
*Pacific Education -International study abroad agency for Australia & NZ*

**Make sure you have everything you need and place them on your kitchen counter. This is called "mise en place" (in French) to make sure all the ingredients are available at home and you are not disappointed later if you are half way and you are lacking something. Enjoy!**

### **Ingredients for the crust:**

1. 90 g. (1/3 cup) butter
2. 185 g.(1 2/3 cups) semi-sweet biscuit crumbs

### **For the filling:**

3. 500 g. Ricotta cheese
4. 125 ml (1/2 cup) buttermilk or plain yoghurt
5. 2 eggs
6. 90 g. (1/3 cup) caster sugar
7. Few drops vanilla essence
8. 3 teaspoons plain flour

### **To decorate:**

9. 470 ml. (1 3/4 cups) Greek style yogurt
10. Lemon twists

### **Optional ingredients: Optional Topping**

1. 3 kiwi fruit
2. 155 ml (2/3) whipping cream
3. 60 g packet chocolate buttons

### **Steps to prepare:**

1. Preheat oven to 160 C (medium)
2. Grease a 20 cm (middle size) round spring-form cake tin.
3. In a saucepan, melt butter, then stir in biscuit crumbs. Mix well, then press into base of cake tin.
4. In a bowl blend ricotta cheese with a quarter of buttermilk until smooth. Gradually add remaining buttermilk until evenly blended. Beat the eggs, one at a time, then sugar, vanilla essence and flour. Pour into cake tin and bake it in oven for 50 minutes. Wait until is cool to eat it.

**Time to cook/bake:** .....50.....mins. **Temp.:**.....160.....°C