

# Lemon Blueberry Ricotta Cheesecake Tart

## INGREDIENTS

### Crust:

- 20 Sweetzels Lemon Snaps
- $\frac{1}{3}$  cup unsalted butter, melted
- $\frac{1}{2}$  tsp ground cinnamon
- $\frac{1}{2}$  tsp ground ginger
- $\frac{1}{4}$  tsp ground nutmeg
- $\frac{1}{8}$  tsp ground clove

### Compôte:

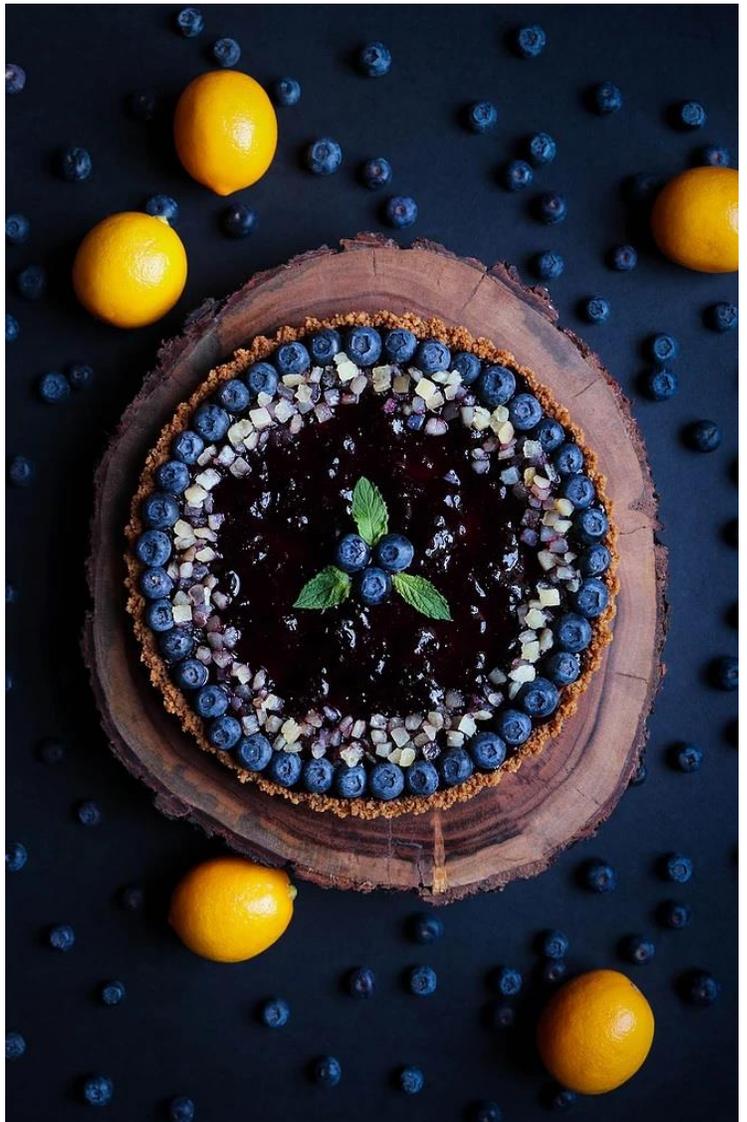
- 2 cups frozen blueberries, divided
- 3 tbsp water
- Zest of 1 lemon
- Juice of  $\frac{1}{2}$  a lemon
- $\frac{1}{4}$  cup granulated sugar

### Filling:

- 30 oz part-skim ricotta, well drained
- 4 oz neufchâtel cheese, cubed
- $\frac{1}{2}$  cup heavy cream, room temp
- 4 large eggs, separated at room temp
- Zest of 1 lemon
- Juice of  $\frac{1}{2}$  a lemon
- 1 tsp vanilla extract
- $\frac{1}{2}$  cup granulated suga
- 3 tbsp whole wheat flour
- 1 tsp ground ginger
- $\frac{1}{2}$  tsp ground cinnamon

### Garnish:

- Fresh blueberries
- Paradise Fruit Candied Lemon Peel
- Fresh mint leaves



## DIRECTIONS:

### Crust:

In a food processor, manually pulse about 4 or 5 cookies at time until small crumbs form. Transfer to a medium mixing bowl and repeat to the remaining cookies.

Add the cinnamon, ginger, nutmeg, and clove to the cookie crumbs and mix to combine.

Stir in the melted butter until well combined and all of the crumbles are wet.

Transfer the crumbles to a 9-inch tart pan and evenly press into the bottom and up the sides. Place in the refrigerator to allow the crust to firm up.

**Compôte:**

In a small saucepan, combine 1 cup of the blueberries, water, sugar and lemon juice.

Cook over medium heat for about 10 minutes.

Add the rest of the blueberries and the lemon zest and cook for an additional 8 minutes, stirring frequently.

Remove from heat and allow to come to room temperature. The compote will continue to thicken as it cools.

**Filling:**

Place an oven rack in the middle of the oven. Preheat oven to 325°F.

With a paper towel, remove any excess cookie crumbs from the food processor bowl and blade.

Using a sieve, sift together the flour, ginger, and cinnamon. Set aside.

Separate the eggs, placing the whites in the bowl of standing mixer and the yolks in the food processor bowl.

**NOTE:** Be careful not to get any yolks in the whites!

Add the sugar and vanilla to the food processor with the egg yolks and process on low until thick and yellow, about 1 minute. Add the ricotta and lemon zest and process until smooth, about 30 seconds. On low speed, add the neufchâtel cheese a few cubes at a time and process until smooth. Transfer to a mixing bowl.

Using the whisk attachment on the stand mixer, beat the egg whites on high speed until they hold stiff peaks. Gradually fold the whites into the ricotta mixture and return to the bowl of the standing mixer.

On medium low speed, mix in the heavy cream and lemon juice. Gradually mix in the flour mixture until well combined.

Remove the crust from the refrigerator and place on a rimmed baking sheet. Using a large serving spoon, gradually add the ricotta mixture to the crust until just below the edge. Use a small spatula to evenly spread the ricotta mixture.

Fill a 9"x9" baking pan with about  $\frac{1}{2}$ -inch of water and place on the bottom oven rack. Place the tart on the baking sheet on the middle oven rack and bake for 25 to 30 minutes, until just set.

Remove from the oven and allow to come to room temperature.

Once the tart is cool, evenly spread the blueberry compote over the top in about a  $\frac{1}{4}$ -inch layer.

Line the rim of the tart with fresh blueberries and generously sprinkle candied lemon peel in the inner circle along the blueberries. Add mint leaves and more blueberries as additional garnish.