

CHEESECAKE SUPPLEMENT FOR ENGLISH SPEAKING ITALIANS

CHOCOLATE VERSION:

(not necessary)

- 1) Replace "briciole di biscotti fatti con farina integrale e malto" with chocolate cookie crumbs. ←
- 2) For cheesecake batter use: 680g Philadelphia cream cheese, 1 scatola di latte intero condensato zuccherato, 4 uova, 1 bustina vaniglia, 350 g. cioccolato semifondente fuso.
- 3) Bake for 65 minutes at 150°C (300°F). Then cool and put in fridge.

OPTIONAL: Add mandorle tritate to the cheesecake batter before baking.

"SOUR CREAM" TOPPINGS IN ITALY:

Mix 1 large scatola di Fiorello with 1 small yogurt of your choice. Add sugar to taste (circa 2 cucchiaini). Pour on cheesecake at end of baking period and bake 5 minutes at 230°C (450°F). Refrigerate.

FRUIT TOPPINGS: STRAWBERRY (alla fragola)

- 1 liter fresh strawberries, or frozen, pulite (washed & hulled)
- 1/4 cup (60 milliliters) water
- 3/4 cup (175g) sugar (zucchero)
- 1 1/2 teaspoon (cucchiaino) cornstarch (amido di grano)
- pinch of salt (pizzico di sale)
- 1 teaspoon butter (cucchiaino di burro)

Puree 1 cup of berries in blender (frullatore), add rest of ingredients except butter, blend. Pour in saucepan, boil for about 2 minutes until thickened. Blend in butter. Remove from heat. Pour back in blender and puree. Let cool slightly. Arrange rest of whole berries on cheesecake & spoon glaze over them (what you just made is the glaze). Refrigerate.

PEACH (alla pesca)

Substitute 2 or 3 very mature peaches for 1 cup berries.

Since peaches are juicy, probably no water will be necessary.

Cut up 2 or 3 very mature peaches in small thin slices and arrange on top of cheesecake and cover with glaze. Refrigerate.

PINEAPPLE (all'ananas)

Substitute 1 cup canned pineapple for 1 cup berries.

Cut up 3 or 4 rings of pineapple into small pieces (first drain moisture) and arrange in rings on cheesecake and cover with glaze. Refrigerate.

CHEESECAKE HINTS: If the cakes puffs up and cracks excessively the oven is too hot. Lower heat. Do not open oven during first 3/4 of baking time. If possible make the cheesecake 24 hours before serving time.