

RECIPES FROM THE PEACH TRUCK KITCHEN

Peach Ricotta Cheesecake with Pecan Crust

Perfect for warm weather gatherings, this simple gluten-free recipe provides that sweet richness you need in a dessert, without being too heavy or filling for a hot summer night.

Ingredients

3 tbsp melted butter
1 cup finely chopped pecans
1 tsp ground cardamom, divided
1 tbsp brown sugar
3 tbsp tapioca starch or
gluten free flour, divided
6 fresh peaches, divided
1 ea 32 oz container whole-milk
ricotta cheese
1 8-oz package cream cheese,
room temp
1 cup granulated sugar
2 large eggs
2 tbsp fresh lemon juice, divided
zest of one lemon
1 tsp pure vanilla extract
1 tsp pure almond extract
¼ tsp sea salt
fresh mint for garnish (optional)

Transfer ricotta cheese to a cheesecloth-lined
colander, place in a bowl and cover with plastic wrap.
Place in the refrigerator and allow to drain overnight.

Preheat oven to 350 degrees and place a large pan
of water on the bottom rack.

Start by making the crust by pulsing the pecans and
brown sugar in a food processor until finely chopped.
Transfer to a mixing bowl and add ½ teaspoon
ground cardamom, 1 tablespoon of tapioca starch or
gluten free flour and melted butter. Stir to combine.
Set aside.

Transfer the drained ricotta cheese to a food
processor. Wash, peel and pit one peach and add to
the ricotta. Pulse for 30 seconds. Scrape down sides
before adding cream cheese, granulated sugar,
remaining tapioca starch or gluten free flour, and eggs.
Pulse for 30 seconds.

PEACH RICOTTA CHEESECAKE WITH PECAN CRUST



Scrape down sides and add 1 tablespoon of lemon juice, lemon zest,
vanilla extract, almond extract, salt and remaining ½ teaspoon of
cardamom. Puree until smooth, scraping down sides occasionally.

Prepare a 9-inch springform pan by spraying with non-stick pan spray.
Transfer pecan crust mixture to the pan, spread evenly and press down with
the back of a spoon. Fill with batter and place in the center rack of the oven,
above the pan of water.

Bake for approximately 1 hour, or until top puffs up and begins to brown.
Remove and place on a wire rack to cool. The cheesecake will settle slightly
when it cools.

While cooling, wash and pit remaining peaches. Slice thinly and place in a
bowl and toss with remaining tablespoon of fresh lemon juice to prevent
browning.

To serve, top cheesecake with sliced peaches and garnish with fresh mint.