

Tarte au Fromage (Crustless Polish Cheesecake)

Recipe By Joan Nathan



Cooking and Prep:  1 h

Serves:  10

Contains:    

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot

Diet: Vegetarian

Source: Whisk by Ami

Magazine

Cuisines: French

Ingredients (11)

Main ingredients

- 1/2 cup milk
- 16 ounces farmer or ricotta cheese
- 1 cup crème fraiche
- 5 large eggs, separated
- 2/3 cup sugar

- zest and juice of 1 lemon
 - 1 teaspoon Gefen Vanilla Extract
 - 1/4 teaspoon salt
 - 1/2 cup all-purpose flour
 - 1/2 cup raisins (*optional*)
 - butter for greasing the pan
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Start Cooking

Prepare the Cheesecake

1. Preheat the oven to 350 degrees Fahrenheit and butter a 10-inch springform pan.
2. Beat together the milk, cheese, crème fraiche, egg yolks, sugar, lemon zest and juice, vanilla, and salt. Toss the flour with the raisins, if using, and add to the cheese mixture.
3. Beat the egg whites to stiff peaks in a clean bowl with clean beaters. Gently fold them into the cheese batter in three batches.
4. Pour into the greased pan and bake for 40 minutes, or until golden and firm in the center. Allow to cool for at least 20 minutes before unmolding.