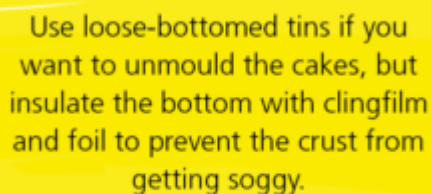Less than 1 hour

Serves 4

Ingredients:

- 2 cups (450g) ricotta
- 2 eggs
- 1 tsp (5ml) vanilla essence
- ¼ cup (60ml) xylitol
- Juice (60-80ml) of 1 orange
- Grated peel of 2 oranges
- ½ packet (100g) digestive biscuits, finely crumbed
- 1 Tbsp (15ml) butter, melted

Orange compote:

- 2 Tbsp (30ml) honey
- 2 Tbsp (30ml) water
- 2 oranges, zested and segmented

Method:

Use loose-bottomed tins if you want to unmould the cakes, but insulate the bottom with clingfilm and foil to prevent the crust from getting soggy.

1. Preheat oven to 160°C.
2. Place ricotta, eggs, vanilla, xylitol, and orange juice and grated peel in a food processor and blend until smooth.
3. Combine digestive biscuits and butter.
4. Divide crumb mixture between 4 ovenproof moulds and press down to form a base.
5. Top with ricotta mixture and place in a bain-marie. (A bain-marie is a water bath that

can be made by filling a deep-dish with water, just enough to cover the sides of the dish you're baking about ¾ of the way. Use luke-warm water, not boiling water.)

6. Bake for 25 minutes, or until set around the edges but slightly soft in the middle.
7. Cool completely.
8. For compote, heat honey, water and orange zest in a pan and simmer for a minute, or until sticky.
9. Add orange segments and cook to brown.
10. Serve cheesecake topped with orange compote.