Less than 1 hour

Serves 4

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## Ingredients:

- 2 cups (450g) ricotta
- 2 eggs
- 1 tsp (5ml) vanilla essence
- ½ 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.