

Ricotta Pie with Amarena Cherries

Crust

Ingredients:

3 tbsp unsalted Butter, melted, slightly cooled; plus more for pan
1 cup slivered Almonds
1/3 cup all-purpose Flour
1/3 cup Sugar
1/2 tsp kosher Salt
2 large Egg yolks

Method:

Place a rack in the middle of the oven and preheat to 325 degrees.
Generously butter pan and set aside.
Pulse almonds, flour, sugar and salt in a food processor until almonds are finely ground and mixture is combined.
Add egg yolks and pulse to incorporate.
Add 3 tbsp butter to mixture and pulse until dough is the consistency of wet sand.
Press crust into the bottom and 3/4" up the sides of prepared pan, using a straight-sided measuring cup.
Chill until firm – about 10 minutes.
Bake crust until evenly golden brown and set – 12-14 minutes. (If it slumps during cooking you can always press it back into place with the measuring cup while it's still warm.)
Transfer pan to a wire rack and let crust cool.
Do ahead: Crust can be baked 1 day ahead. Store tightly covered at room temperature.

Filling

Ingredients:

12 oz Cream Cheese
1 1/2 cups whole-milk fresh Ricotta
3/4 cup Sour Cream
2 large Egg yolks
1 large Egg
3/4 cup Sugar
1/2 tsp kosher Salt
3/4 tsp Almond Extract
3/4 tsp Vanilla Extract
1/2 tsp finely grated Lemon zest
1/2 tsp finely grated Orange zest
Amarena Cherries for serving



Method:

Keep oven at 325 degrees.
Using an electric mixer on medium speed, beat cream cheese in a medium bowl until no lumps remain – about 1 minute.
Add ricotta and sour cream and beat until well incorporated.
Add egg yolks and egg one at a time, beating between each addition.
With the motor running, gradually add sugar and salt and beat until filling is creamy and smooth – about 2 minutes.
Add almond extract, vanilla extract, lemon zest and orange zest and mix just to incorporate.
Set pan with prepared crust on a large sheet of foil and fold the foil up tightly around the sides of the pan (you can turn 2 smaller sheets of foil into a large one by folding their edges together several times, then opening like a book).

Repeat with several more pieces of foil to create a waterproof seal around the bottom and up the sides of the pan.

Set inside a large roasting pan or baking dish and pour filling into crust (it will go above the crust).

Set roasting pan on oven rack and carefully pour in very hot water to come about half way up the side of the springform pan.

Bake ricotta pie until top is set and dry to touch but the filling still wobbles underneath (it will firm as it cools), 65-75 minutes.

Transfer to the refrigerator and chill until cool and firm - 3-4 hours.

Slice ricotta pie and serve topped with Amarena cherries.

Do ahead: Ricotta pie can be made 3 days ahead. Keep chilled.

Special equipment: A 9" diameter springform pan.