

Mango Ricotta Cheesecake

By Chef Rick Bayless



INGREDIENTS

- 1 cup (8 oz.) fresh ricotta, preferably the less moist type called “hand-dipped”
 - 8 oz. package cream cheese, cut into 6 pieces
 - $\frac{1}{3}$ cup sugar
 - 1 egg plus 2 egg yolks
 - $\frac{1}{4}$ cup heavy cream
 - 1 tsp. pure vanilla extract, preferably Mexican
 - 1 $\frac{1}{2}$ cups chopped mango
(2 of the large round mangoes or 3 to 4 of the flatter yellow ones called honey Manila or champagne mangoes)
 - Finely chopped or grated zest of 1 lime (colored part only)
 - 2 tbsp. chopped mint leaves, plus extra leaves for garnish
 - 12 store-bought mini graham cracker pie crusts, baked, cooled and removed from foil molds
- OR
- 1 9-inch graham cracker or Maria cookie crust (recipe follows), made in a removable-bottom, 1-inch deep tart pan, baked and cooled

For Maria Cookie (of Graham Cracker) Crust:

- 6 tbsp. (3 oz.) butter
- 4 oz. Mexican “Maria” cookies (about 18) or graham crackers (about 16)
- 3 tbsp. sugar

DIRECTIONS

In a food processor or blender, combine the cheeses, sugar, eggs, cream and vanilla. Blend until very smooth, about 1 minute. Pour into a microwave-safe bowl, cover with plastic, poke a few holes in the top and microwave at 50 percent power for 2 minutes. Uncover and stir, re-cover and microwave 7 more times at 50 percent power for 1 minute each, uncovering, stirring and recovering after each visit to the microwave. After the final heating, the mixture should be very hot to the touch (about 160 degrees) and thick.

Immediately divide the mixture among the prepared crust or crusts, or pour into small cups (little juice glasses or small cappuccino cups work perfectly for this). Refrigerate until completely cool, about 1 hour.

Mix the mango with the lime zest and mint, spoon onto the cooled cheesecake, and decorate each portion with a piece of mint.

To make the Maria Cookie or Graham Cracker Crust: Heat the oven to 325 degrees. Scoop the butter into a small microwave-safe bowl and melt in the microwave at 50 percent power for 1 minute. Break the cookies or crackers into a food processor and pulse until pulverized. Add the sugar and melted butter, then continue to pulse until the mixture begins to clump slightly. Press the mixture evenly over the bottom and sides of a 9-inch tart pan with a removable bottom. Bake until lightly browned, about 15 minutes.