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## Our Cheesecake Shot



Last week we were invited to be on Brooklyn Independent Television's Reporter Roundtable with Betsy Devine, one of the founders of Salvatore Brooklyn Ricotta, and Carl Hum, CEO of the Brooklyn Chamber of

Commerce to discuss the state of gourmet food and artisanal food production in Brooklyn. The video can be found [here](#) and might be of interest to anyone interested in starting their own food business.

Betsy and her partner, Rachel Mark, were inspired to make Salvatore Brooklyn Ricotta after traveling in Italy and meeting an enoteca proprietor named Salvatore who made his own ricotta. Having never tasted ricotta so fresh, they returned to Brooklyn and tried to replicate it. Betsy and Rachel use fresh whole cow's milk from Hudson Valley Fresh and fresh lemon juice. Hudson Valley Fresh is a cooperative using sustainable principles and does not use rBST or rBGH. Their attention to quality ingredients makes their ricotta creamy and pillowy with a zesty citrus undertone.

Betsy recommends her ricotta served simply on a baguette with olive oil. You could also use a drizzle of one of our [honeys](#). On air, we mentioned we use it in our son's favorite easy-to-make ricotta cheesecake pie. So here's the recipe! Note we used a pre-packaged graham cracker pie crust so there's no need to break out a springform pan.

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## Ricotta Cheesecake Pie

1 cup (8 oz.) ricotta cheese  
1 (8 oz.) package of neufchatel or cream cheese, softened  
2 eggs  
1/2 cup sugar  
3 tablespoons fresh lemon juice  
1/2 teaspoon vanilla

Preheat oven to 350 degrees F. Place filling ingredients in a bowl and beat on high for about a minute or until liquefied. Pour into graham cracker crust.

Bake at 350 degrees F for 25 to 30 minutes, or until knife inserted near center comes out clean. Cool 30 minutes at room temperature. Then refrigerate until well chilled, about 6 to 8 hours.

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