

Pear Cheesecake Hélène

12 Servings



**Pacific Northwest
Canned Pears**
Always ripe. Always ready.

Ingredients

CRUST

1-1/3 cup (about 6 ounces) chocolate wafer crumbs
6 tablespoons (3 ounces) unsalted butter, melted
2 tablespoons granulated sugar

FILLING

2 (15-ounce) tubs ricotta cheese
1 cup granulated sugar
1/3 cup unbleached all-purpose flour
2 teaspoons pure vanilla extract
1-1/2 teaspoons finely chopped orange zest
1/4 teaspoon kosher salt
2 eggs
1 (15-ounce) can Pacific Northwest Canned Pear halves, drained
1 1/2 ounces semisweet chocolate
1 teaspoon vegetable shortening

Method

FOR THE CRUST, combine the chocolate wafer crumbs, melted butter and sugar and mix well. Evenly press the mixture into the bottom, and 1-inch up the sides, of a 10-inch springform pan. Put the pan in the refrigerator while you prepare the filling. Preheat the oven to 325 degrees F.

FOR THE FILLING, beat the ricotta with a whisk or fork until it is smooth. Add the sugar, mixing until well blended, followed by the flour, vanilla, orange zest and salt. When the ingredients are well combined and evenly distributed, add the eggs and mix just until blended.

Pour the filling into prepared crust and bake 1 hour. Meanwhile, thinly slice the pear halves lengthwise. Remove the cheesecake from the oven and arrange the pear slices on top. Return the cheesecake to the oven for 20 minutes or until a knife inserted in the center comes out almost clean.

Cool the cheesecake on rack. Melt the chocolate and shortening together over a double boiler and keep warm. When the cheesecake is cool, drizzle the chocolate over the top and chill at least 4 hours before cutting and serving.

Servings

Makes 12 servings (one 10-inch cheesecake)

Nutrition

| | |
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| Calories | 370 |
| Calories from Fat | 148 |
| Fat | 17g |
| Saturated Fat | 9g |
| Cholesterol | 146mg |
| Sodium | 319mg |
| Carbohydrate | 42g |
| Dietary Fiber | 1g |
| Sugar | 30g |
| Protein | 13g |
| Vitamin A | 20% DV |
| Vitamin C | 1% DV |
| Calcium | 22% DV |
| Potassium | 5% DV |
| Iron | 7% DV |