

First Place Adult: Crystal Guerrero
Dessert

SanzOrlio's Onion-Strawberry Cheesecake

Ingredients:

Crust:

3 cups of graham crackers (ground)
½ cup of butter or margarine (melted)

Filling:

(onion mix)

1 large 1015 onion (peeled and chopped to preference) approximately 2 cups
1 ½ tbsp butter
1 qt heavy cream
½ cup of evaporated milk
2 tbsp of sugar
2 cups of Arborio rice (risotto rice)

(ricotta mix)

1 lb of ricotta cheese
8 pz of sugar
8 eggs
2 lbs of cream cheese

Topping:

1 cup of strawberries (fresh or frozen thawed)
1 cup of sugar
2 ½ tbsp cornstarch
2 shots of Malibu Rum

Prepare crust:

In a large bowl, carefully mix the graham crackers and butter. Press into the bottom and up the sides of a 10-inch round by 3-inch high spring form cake pan. Cover and refrigerate until ready to use.

Prepare Onion Filling:

In a large saucepan over a low heat sauté the onions in the butter until their liquid has been released and the onions are translucent. Add the cream, milk, cinnamon and rice to cook over a low heat with the onions. When the rice is cooked and the onions have totally disintegrated remove from heat and let cool completely. Once they have cooled place in blender or food processor and puree until fine, set aside until ready to use.

Prepare ricotta filling:

The night before you want to bake the cheesecake, line a medium-sized bowl with cheesecloth. Fill the cloth with the ricotta cheese, set a plate atop the cheese to weigh it down and let it sit overnight. The following day, wrap the ricotta cheese in the cheesecloth and wring out as much liquid as possible. Mix together the ricotta with the eggs, sugar cream cheese and onion filling.

Preheat oven to 300 degrees

Pour the ricotta/onion filling into the prepared pan. Place in oven and bake for 40-45 minutes until the middle of the cheesecake is nearly set when shaken and slightly puffy. Remove from oven and let cool. Refrigerate until ready to serve.

Prepare Strawberry Glaze:

Place strawberries in chopper or food processor and set aside until ready to use. Add strawberries sugar and cornstarch cook on medium heat until thickened. Once thickened remove from heat and add rum and let cool.

When ready to serve simply dollop strawberry glaze and maybe whip cream or glaze whole cake and put some whip cream around top edges of cake and viola! You now have SanzOrlio's Strawberry-Onion Cheesecake!