

Corsican Cheesecakes Baked In Chestnut Leaves

Chestnuts are plentiful on the island of Corsica, where the locals are renowned for using nuts and leaves in myriad ways. These cheesecakes, or fiadone, as they are called in Corsica, are traditionally made with the local cheese, brocciu (similar to ricotta) and baked in chestnut leaves. If you would like to purchase chestnut leaves please send an email via our contact page.

Serves 6

Ingredients

- 3 lemons
- 2 oranges
- 150 gm caster sugar
- 650 gm fresh ricotta
- 3 eggs
- 2 egg yolks
- 2 tsp brandy
- 1½ tbs plain flour
- 18 fresh chestnut leaves
- Olive oil
- 40 gm pinenuts, roasted
- 125 gm clementine marmalade or other citrus marmalade



Method

1. Finely grate the rind of 2 lemons and reserve. Peel and segment all lemons and oranges, then finely chop segments. Place lemons and oranges in a bowl, scatter with 40gm sugar, then leave for at least 30 minutes or until sugar is dissolved.
2. Process ricotta and remaining sugar in a food processor until smooth. With motor running, add eggs and yolks, one at a time, and process until combined. Add reserved lemon rind, brandy and flour, then process until just combined.
3. Cook chestnut leaves in a saucepan of boiling water for 30 seconds, then refresh in iced water, drain and pat dry with absorbent paper.
4. Grease a 6 hole [¾ cup-capacity] muffin tin with olive oil, brush leaves lightly on both sides with oil, then line each hole
5. With 2-3 leaves, slightly overlapping and shiny-side out. Divide mixture between lined holes, then bake at 150oC on bottom shelf in oven for 20 minutes or until set around the edge, but slightly wobbly in the centre. Turn oven off and cool cakes in oven with door slightly ajar. When completely cool, carefully remove cakes from tin.
6. Just before serving, place marmalade and 2 tbs water in a small saucepan and stir over medium heat until melted and well combined, then pour over tops of cakes. Serve immediately, topped with small spoonfuls of oranges and lemons, and scattered with pinenuts. Cakes will keep refrigerated in an airtight container for up to 2 days.

Based on a recipe by Sophia Young Gourmet Traveller April 2005