



A MADRONE CULINARY GUILD RECIPE

Ginger Cheesecake (torta Biancha)

Original recipe text:

Take a pound and a half of good fresh cheese, and cut it into fine pieces, and pound it very well; and take twelve or fifteen egg whites and mix them up very well with this cheese, adding half a pound of sugar, and half an ounce of ginger, as white as can be, similarly a half pound of good and white pork lard, or instead of lard as much good fresh butter, similarly good milk, just enough to be a third of a jug. Then make the paste, that is, the crust in the pan, as thin as you want it to be, and put it to cook giving it fire enough below and above, and let it become a little colored from the heat of the fire; and when it seems cooked to you, remove it from the pan, and put fine sugar and good rosewater on top.

- Libro de Arte Coquinaria, Maestro Martino da Como, ca. 1450

Recipe: Serves 24 (makes two 9-inch pies cut into 12 small slices)

2 cup Ricotta cheese
½ lb Mozzarella cheese, grated
11 Egg whites
.4 lb Sugar
1 cup Butter, unsalted
2/3 cup Milk, whole
Pie crust, hand made, to line the bottom of two pie dishes
1 tbsp Fresh Ginger
1 tsp Ginger, ground
½ tsp Rosewater
1 ½ tsp Sugar
3 tbsp Candied Ginger

Instructions:

Notes:

Drain ricotta a bit if it is damp.

Blend or whip the eggs more to get more air into them. Don't let them sit after beating.

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Purchasing a “martini spritzer” will make it easier to sprinkle the rosewater.

Instructions

Dice candied ginger.

In a blender, or food-processor beat egg whites a little to get air into them.

Blend in the cheeses, cream (larger quantity of) sugar and butter separately, then add to egg mixture along with ground and fresh ginger, and the milk.

Line pie pans with crusts and fill with the mixture.

Bake 1 hour in a 350 degree oven.

Spritz both pies with rosewater, sprinkle each pie with a small amount of sugar, and some candied ginger.

Tastes better served warm, but don't serve hot, let rest at least 10 minutes before serving to firm up.