

Cheesecake

Cuisine: Czech
Food category: Desserts

















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Company: Retigo



Program steps

| | | | | | | | |
|---|---|--|---|---|--|--|---|
| 1 |  Hot air |  50 % |  Termination by time |  00:25 hh:mm |  140 °C |  80 % |  |
| 2 |  Hot air |  7 % |  Termination by time |  00:20 hh:mm |  148 °C |  90 % |  |

Ingredients - number of portions - 10

| Name | Value | Unit |
|-----------------|-------|------|
| plain biscuits | 125 | g |
| almonds | 55 | g |
| butter soft | 45 | g |
| full-fat quark | 375 | g |
| Unsalted butter | 375 | g |
| caster sugar | 230 | g |
| chicken eggs | 180 | g |
| lemon peel | 3 | g |
| vanilla bean | 1 | pcs |

Nutrition and allergens

Allergens: 3, 7, 8
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn
Vitamins: A, B, C, D, E, K, Kyselina listová

| Nutritional value of one portion | Value |
|----------------------------------|---------|
| Energy | 1619 kJ |
| Carbohydrate | 34 g |
| Fat | 45 g |
| Protein | 6.1 g |
| Water | 0 g |

Directions

Corpus preparation:
Place the biscuits and almonds in the food processor and chop finely. Add the butter and mix to combine. Grease a cake tin with a diameter of 22cm and line the bottom with baking paper. Press a uniformly thick layer of cookie-almond mixture into the mold and let it cool.

In a food processor, prepare smooth cottage cheese and spread butter with sugar, egg, lemon peel and pulp from a vanilla pod. Beat and apply the mixture to the prepared body. We bake on the specified program so that the filling is golden around the edges and slightly wobbly in the middle. After the end of the program, let the cake cool down slowly in an open convection oven.