

# 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.