

New York cheesecake

Cuisine: **Other**Food category: **Desserts**Author: **Ondrej Vlcek**Company: **Retigo**

Program steps

1 Combination 25 % Termination by time 00:45 hh:mm 110 °C 90 %

Ingredients - number of portions - 10

Name	Value	Unit
soft cream cheese (philadelphia, ...)	800	g
caster sugar	260	g
egg yolk	1	pcs
chicken eggs	3	pcs
plain wheat flour	55	g
Vanilla extract	10	ml
double cream 33%	440	ml
plain biscuits	100	g
butter soft	60	g

Nutrition and allergens

Allergens: 1, 3, 7

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	1378.5 kJ
Carbohydrate	38.2 g
Fat	30.5 g
Protein	8 g
Water	0 g

Directions

First, crush the biscuits finely and mix with the melted butter.

Place in a round cake tin and press down well. An even layer should form.

Let it harden in the fridge.

Mix the cream cheese and sugar thoroughly in a kitchen aid or with a hand mixer. Then, stirring constantly, gradually add the yolk, egg, sifted flour, vanilla essence and double cream.

Pour into the mold, smooth the surface and bake on the given program.