

# New York cheesecake

Cuisine: **Other**  
Food category: **Desserts**




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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.