


Basque Cheesecake

Cuisine: **Spanish**
Food category: **Desserts**




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Company: **Retigo**





Program steps


1


 Combination


 30 %

 Termination by time

 00:30 hh:mm

 200 °C

 50 %



Ingredients - number of portions - 12		
Name	Value	Unit
Philadelphia Cheese	1	kg
powdered sugar	350	g
salt	1.5	g
whipped cream 33%	480	ml
All purpose flour	30	g
vanilla bean	1	pcs
lemon peel	1	pcs
chicken eggs	5	pcs
chicken eggs	5	pcs

Nutrition and allergens	
Allergens: 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	112.9 kJ
Carbohydrate	28.3 g
Fat	0 g
Protein	0 g
Water	0 g

Directions

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- Line a 28cm springform pan with parchment paper.
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- Whisk the Philadelphia cheese (taken out of the refrigerator one hour before) until smooth.
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- Add the eggs one at a time, mixing well between each addition. Then add the sugar and whisk again.
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- Whip the cream until stiff, then gently fold it into the previous mixture (cheese, eggs, sugar).
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- Split the vanilla pod in half and scrape out the seeds.
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- Add the flour, salt, and vanilla seeds to the mixture, then stir until smooth.
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- Pour the batter into the prepared pan.

- Bake at the appropriate temperature (specify according to your recipe). When the cheesecake is golden brown, puffed up like a soufflé, and still slightly wobbly in the center, it's ready.

- Let your cheesecake cool completely at room temperature, then refrigerate for at least 4 hours before serving.