

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
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Nutrition and allergens

Allergens: 3, 7, Gluten, Milk

Minerals: Ca, Co, Cr, Cu, F, Fe, I, Iron, K, Magnesium, Mg,

Mn, Na, P, Phosphorus, Se, Zn

Vitamins: A, B, C, D, E, K, Kyselina listová, Niacin, Thiamin

Nutritional value of one portion	Value
Energy	407 kJ
Carbohydrate	34.4 g
Fat	28.4 g
Protein	6.1 g
Water	50.3 g

Directions

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- Line a 28 cm diameter springform pan with parchment paper.
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- Whip the Philadelphia cheese (taken out of the refrigerator one hour before) until it becomes smooth.
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- Add the eggs one at a time, mixing well after each addition. Then incorporate the sugar and whip again.
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- Whip the cream to stiff peaks, then gently fold it into the previous mixture (cheese, eggs, sugar).
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- Split the vanilla bean in half and scrape out the seeds.
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- Add the flour, salt, and vanilla seeds to the mixture, then stir until you achieve a smooth batter.
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- Pour the batter into the prepared pan.
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- Bake at the appropriate temperature (to be specified according to your recipe). When the cheesecake is golden brown, puffed up like a soufflé, with a center that is still slightly jiggly, it is ready.

- Let your cheesecake cool completely at room temperature, then place it in the refrigerator for at least 4 hours before serving.