

Basque Cheesecake

Cuisine: Polish

Food category: Desserts



retigo | Author: Dawid Domin
Company: RM

Program steps

1	Hot air	0 %	Termination by time	00:45 hh:mm	180 °C	80 %	
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Ingredients - number of portions - 12

Name	Value	Unit
Cottage cheese bucket	1	kg
greek yogurt	0.5	kg
cream cheese	600	g
Vanilla sugar	30	g
Sugar	200	g
wheat flour	200	g
vanilla bean	1	pcs
Eggs	2	pcs

Nutrition and allergens

Allergens:

Minerals:

Vitamins:

Nutritional value of one portion	Value
Energy	39.6 kJ
Carbohydrate	1.7 g
Fat	2.1 g
Protein	3.3 g
Water	0 g

Recommended accessories



Stainless wire shelving

Directions

Place the cottage cheese in a bowl with the Greek yogurt, add the vanilla sugar, white sugar, wheat flour, eggs, cream cheese, and a vanilla pod.

Knead everything in a mixer or by hand.

Place it in a round cake tin.

Place it in a preheated Retigo oven and bake according to the program.

Enjoy your meal!