

Speculoos Cheesecake

Cuisine: **Other**Food category: **Desserts**Author: **Chloé Lasseron**Company: **Retigo**

Program steps

Preheating: **175 °C**

1	Hot air	100 %	Termination by time	00:10 hh:mm	170 °C	100 %	
2	Hot air	100 %	Termination by time	00:55 hh:mm	125 °C	100 %	

Ingredients - number of portions - 12

Name	Value	Unit
Speculoos	250	g
bacon	125	g

Cheesecake mixture

Name	Value	Unit
Cream Cheese	500	g
crème fraîche	125	g
powdered sugar	125	g
chicken eggs	2	pcs
vanilla extract	6	g
Lemon zest	1	g

glaze

Name	Value	Unit
Speculoos spread	150	g
Speculoos	50	g

Nutrition and allergens

Allergens: 013, 3, Contains gluten, Milk, nuts
 Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn
 Vitamins: A, B, C, D, E, K, Kyselina listová

Directions

Mix together the crushed speculoos and the melted butter. Spread the resulting mixture at the bottom of a springform pan and place in the oven.

Mix the cream cheese, eggs, sugar, sour cream, vanilla extract, and lemon zest.

Gently pour the mixture over the crust and place in the oven.

Let cool for 1 hour, then pour the warm speculoos mixture over the cheesecake.

Place the cheesecake in the refrigerator for at least 12 hours.

Nutritional value of one portion	Value
Energy	444.3 kJ
Carbohydrate	37.7 g
Fat	29.1 g
Protein	6.8 g
Water	30.7 g