

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, 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.

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