

Cheesecake



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This recipe is available for:

- Convotherm 4
- Convotherm maxx pro

Accessories:

1/1 GN Baking tray, perforated, non-stick coating, Flat, 3055633

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- Chilled 4°C
- 1 Full Tray
- From Scratch

Stage 1
85 °C

- Combi-steam
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Ingredients

200 g	Graham cracker crumbs
220 g	Sour cream
75 g	Butter, melted
1 tsp	Vanilla
280 g	Sugar
3 pcs	Large eggs
670 g	Cream cheese, softened

1. Food Preparation

Mix graham cracker crumbs, butter, and 55g sugar until you have a kind of dough. Press onto bottom of 9-inch springform pan. Add the cream cheese and remaining sugar in large bowl and mix it until blended. Add sour cream and vanilla; mix well. Add eggs, 1 at a time, beating on low speed after each additional just until blended. Pour the cream cheese filling now over the crust.

2. Cooking Instruction

Bake the cake by 85°C in combi for 45min This cheesecake is baked without color compare to the European once. You can also skip the eggs and exchange them with galantine. Then the whole cake is not baked at all. Just keep it overnight in the fridge.

3. Food Serving Instruction

Serve the cheesecake with a nice fruit sauce, and garnish with berries.