

The cheesecake

New-York style



Serves :

6-8



Prep :

40 min.



Rest :

Freezing : -
Refrigeration : 8h



Cook :

Temperature : 356/212°F
Time : 20/50 min.

Special equipment

Springform pan Ø 18 cm ou 20 cm

Food processor

List of recipes

- ✓ Biscuit
- ✓ Coulis
- ✓ Cheesecake cream



Steps

D - 1

🌀 **Making the biscuit**

Bake for 10 minutes at 180°C/356°F (fan assisted)

Page **3**

🌀 **Making the coulis**

Refrigerate for later use

Page **4**

🌀 **Making the cream**

*Bake for 20 minutes at 180°C/356°F on static setting
+ Bake for 50 minutes at 100°C/212°F on static setting
+ Turn off oven and leave for 1 hour*

Page **4-5**

🌀 **Allow to cool to room temperature**

+ Chill for a minimum of 6 hours in the refrigerator

D-Day

🌀 **Unmold / Tasting**

Page **5**

The biscuit

Ingredients

- ☑ 90g ~ "Thé" biscuits
- ☑ 30g ~ "Speculoos" biscuits
- ☑ 20g ~ Brown sugar
- ☑ ½ zest of yellow lemon
- ☑ 60g ~ Butter

- Place a parchment paper in the bottom of a cake pan (cut to fit the diameter of the pan).
- Melt 60g of butter (82% fat) in the microwave: 30 seconds at 800W should be enough.
- In a food processor, add:
 - 90g of "Thé" biscuits,
 - 30g of speculoos
 - and 20g of brown sugar.
- Chop everything finely.
- Transfer the powders to a mixing bowl.
- Add the zest of half a lemon and the melted butter.
- Mix everything with a spoon or spatula.
- The mixture should be homogeneous and crumbly. It should not turn into a paste!
- Pour the mixture into the cake pan.
- Using a glass or a large spoon, press down the mixture to form an even and uniform layer. Press firmly.
- Bake for 10 minutes at 180°C/356°F using the fan setting.
- Remove the cake pan from the oven and let it cool down at room temperature.



Ingredients

- ☑ 200 g ~ Frozen red fruits
- ☑ 40 g ~ Superfine sugar
- ☑ ½ ~ Lemon juice

The coulis

- Pour the frozen berries, sugar and half a lemon juice into a mixing bowl.
- Cover the bowl with microwave-safe plastic wrap.
- Heat in the microwave for 4 minutes at 800W.
- Carefully remove the plastic wrap to avoid burning yourself.
- Stir the fruits and sugar together until the sugar dissolves.
- Strain the juice and press the fruits to extract the pulp.
- Scrape the back of the sieve to collect as much pulp as possible.
- Strain the juice a second time.
- Let the coulis cool to room temperature before storing it in an airtight container in the refrigerator.



Ingredients

- ☑ 400 g ~ Philadelphia cream cheese
- ☑ 200 g ~ Heavy cream
- ☑ 150 g ~ Whipping cream (+30% fat)
- ☑ 30 g ~ Cornstarch
- ☑ 120 g ~ Superfine sugar
- ☑ 2 tablespoons of vanilla extract
- ☑ ½ ~ Lemon juice
- ☑ 2 ~ Whole eggs

The cream

It is very important that all ingredients are at room temperature (to facilitate their mixing)

- Preheat the oven to 180°C/356°F (static heat) with a container of boiling water in the bottom of the oven.
- In a mixing bowl, whisk together 120 g of superfine sugar and 30 g of cornstarch.
- Add 150 g of whipping cream and mix with a rubber spatula until smooth and homogeneous.
- Add 2 tablespoons of vanilla extract and the juice of half a lemon.
- Mix again.
- In the bowl of a stand mixer, add 400 g of Philadelphia cream cheese and 200 g of heavy cream, then mix using the paddle attachment on medium speed (4 to 5 minutes).
- When the mixture is homogeneous, add the liquid cream mixture... Mix using the paddle attachment on medium speed.
- Finally, crack 2 eggs and whisk them. Then add them to the cream cheese mixture.
- Whisk on medium speed for as little time as possible. (We want to achieve an efficient mix without aerating the mixture.)



The baking

- Pour the cream mixture onto the biscuit base (in the springform pan).
- Tap the pan gently to bring any air bubbles to the surface...
- Bake at 180°C/356°F for 20 minutes (static heat).
- Then reduce the temperature to 100°C/212°F and bake for another 50 minutes to 1 hour.
- Do not open the oven door during these 50 minutes to avoid releasing moisture.
- Make sure only the center of the cheesecake is still jiggly.
- If the cheesecake seems too liquid, continue cooking for 5-10 more minutes.
- Turn off the oven and leave the cheesecake inside for 1 hour.



Unmolding

- Remove the cheesecake from the oven and using a knife blade, detach it from the sides of the mold.
- Let the cheesecake cool to room temperature, it will shrink.
- Once cooled, cover the mold with plastic wrap and refrigerate for at least 6 hours.
- When ready to serve, run a knife along the edges of the mold.
- Unmold and remove the mold.
- With a knife blade dipped in hot water, smooth the edges of the cheesecake.
- Then pat dry any droplets of water on top with a paper towel.

- To transfer the cheesecake to a platter, follow these steps:
 - Place a plastic wrap on top of the cheesecake and then place a platter on top.
 - Flip the cheesecake, it will be upside down!
 - Remove the bottom of the mold and the parchment paper.
 - Place your presentation platter on top of the crust of the cheesecake.
 - Flip the cheesecake again to put it back to the right side up.
 - Remove the platter and gently remove the plastic wrap.



The cheesecake must be served well chilled!

❖ A stronger lemon flavor:

You can enhance the lemon flavor of the cheesecake by adding the zest of 1/2 lemon to the cream. At the same time as adding the lemon juice (reference video = 5:27)

❖ The biscuit:

The original cheesecake is made with American Graham crackers. But it's possible to use just about any type of biscuits, as long as they remain crunchy.

❖ The springform pan:

For a little history... Why do we call it a "springform" pan ?

In the 19th century, a pastry chef at Chez Félix made a sponge cake but failed to beat the egg whites. To avoid throwing away the batter, he added butter and crushed almonds. He then successfully sold the resulting cake under the name "manqué," which gave its name to the pan used.

As a point of information, when we talk about a 20 cm diameter springform pan, it is often the outer part of the pan that is measured. This means that the ring is only 18 cm!

My recipe was therefore made with a 20 cm springform pan (actual ring size = 18 cm).

You can simply use a 18 cm diameter ring (6 cm high) and fill the bottom with aluminum foil.

❖ The quantities and cooking time:

Depending on the diameter of the springform pan, the quantities and cooking times will vary.

- ✓ For a 20 cm diameter ring, multiply the quantities by x1.2.
- ✓ For a 22 cm ring: x1.5
- ✓ For a 24 cm ring: x1.8

For the cooking time, we always start with a base of 20 minutes at 180°C/356°F but increase the cooking time at 100°C/212°F.

- ✓ For a 20 cm diameter ring: 20 minutes at 180°C/356°F + 1h/1h15 at 100°C/212°F
- ✓ For a 22 cm ring: 20 minutes at 180°C/356°F + 1h15/1h30 at 100°C/212°F
- ✓ For a 24 cm ring: 20 minutes at 180°C/356°F + 1h30/1h45 at 100°C/212°F

and let it sit for 1 hour with the oven off.

PS: Having not tested the cooking times, this remains to be validated. In any case, always check the cooking time by shaking the cheesecake and verifying that only the center is wobbly.