



BAKED CHEESECAKE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Reduces skin formation
- No splitting or cracking of surface



15



easy

INGREDIENTS FOR 1271 G

FOR THE BASE

70 g	Butter, melted
150 g	Digestive biscuits, crumbled
20 g	Sugar
0.5 g	Cinnamon, ground

FOR THE FILLING

100 g	QimiQ Cream Base, unchilled
230 g	Cream cheese
120 g	Sour cream 10 % fat
2	Egg(s)
120 ml	Whipping cream 36 % fat
100 g	Sugar
2 g	Vanilla sugar
4 g	Corn flour / starch

FOR THE CREAM TOPPING

225 g	Sour cream 10 % fat
40 g	Sugar

METHOD

1. Preheat the oven to 120 °C (conventional oven).
2. For the base: add the melted butter to the biscuit crumbs, sugar and cinnamon and mix well. Press firmly into the base of a greased cake ring.
3. For the filling: whisk the cream cheese until smooth. Add the sour cream, QimiQ Sauce Base, eggs, cream, sugar, vanilla sugar and cornstarch and mix well.
4. Pour onto the biscuit base and bake in the pre-heated oven, (water bath) for approx. 60 minutes.
5. After baking add the sour cream topping and bake again 175° C for approx. 12-15 minutes.