

Cheesecake

Cuisine: **Spanish**
Food category: **Desserts**



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Program steps

Preheating: 230 °C

1

 Hot air

 100 %

 Termination by time

 00:22 hh:mm

 220 °C

 100 %



Ingredients - number of portions - 12

Name	Value	Unit
eggs	6	pcs
Maria biscuit	125	g
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butter	120	g
cream cheese	600	g
salt	1	g
butter	120	g
35% cream	500	g
salt	1	g
sugar	200	g
Gorgonzola cheese	70	g
vanilla essence	7	g
Maria biscuit	25	g
salt	1	g

Cookie base

Name	Value	Unit
Maria biscuit	125	g
butter	120	g
salt	1	g

Nutrition and allergens

Allergens: EGG, Milk
Minerals: Iron, Phosphorus, Selenium, Sodium: 38758 mg
Vitamins: A, D, E, Riboflavin, Vitamin A, Vitamin B12

Directions

In a food processor, we blend all the ingredients without whipping or creating foam to avoid air bubbles in the baking. Once the cookie base is firm, pour the mixture over the base, trim the excess paper, and bake.

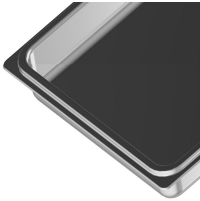
Once baking is finished, let it cool to room temperature and then store in the fridge. It needs at least 12 hours in the fridge to set its texture.

Nutritional value of one portion	Value
Energy	336.3 kJ
Carbohydrate	1.5 g
Fat	35.8 g
Protein	3.3 g
Water	4.8 g

Recommended accessories



Vision Pan



GN container Stainless steel full