

Basque Cheesecake

Cuisine: Polish
Food category: Desserts

retigo

Author: Dawid Domin
Company: RM



Program steps

1

Hot air

0 %

Termination by time

00:45 hh:mm

180 °C

80 %

Ingredients - number of portions - 12

Name	Value	Unit
Cottage cheese bucket	1	kg
greek yogurt	0.5	kg
cream cheese	600	g
Vanilla sugar	30	g
Sugar	200	g
wheat flour	200	g
vanilla bean	1	pcs
Eggs	2	pcs

Nutrition and allergens

Allergens: EGG, milk, Milk, Wheat
Minerals: Calcium, Iron, Magnesium, Phosphorus, Potassium, Zinc
Vitamins: A, B12, B2, D, E, Folate, Niacin, Thiamine

Nutritional value of one portion	Value
Energy	427.1 kJ
Carbohydrate	38 g
Fat	22.8 g
Protein	17.3 g
Water	98.8 g

Directions

We transfer the cheese to the bowl together with Greek yogurt, add vanilla sugar, white sugar, wheat flour, eggs, cream cheese, and a vanilla pod.

We mix everything in a mixer or by hand.

Transfer to a round cake pan.

Place in a preheated Retigo oven and bake according to the program.

Enjoy!

Recommended accessories

Stainless wire shelving