



## New York Cheesecake

 Vegetarian

READY IN



830 min.

SERVINGS



8

CALORIES



982 kcal

DESSERT

### Ingredients

- 6 tablespoons butter melted
- 1 pound cherries fresh pitted
- 0.3 teaspoon cinnamon
- 1 cinnamon sticks
- 24 ounces cream cheese
- 12 ounces crème fraîche
- 5 eggs separated
- 2 cups graham cracker crumbs

- 0.3 cup heavy cream
- 1 tablespoon lemon zest (recommended: Meyer lemon)
- 1 cup sugar
- 2 cups sugar
- 2 tablespoons sugar
- 5 tablespoons sugar
- 2 sprigs thyme leaves (with string)
- 1 teaspoon vanilla
- 0.5 vanilla pod (split)
- 2 cups water
- 8 servings serving suggestion with a dessert wine (recommended: alsatian riesling).

## Equipment

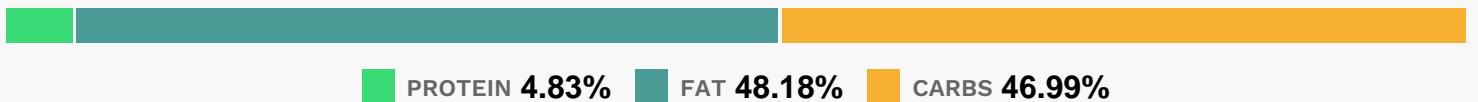
- food processor
- bowl
- frying pan
- sauce pan
- oven
- whisk
- mixing bowl
- springform pan

## Directions

- Watch how to make this recipe.
- Special equipment: a 9-inch non-stick Teflon coated spring form pan
- Preheat oven to 350 degrees F
- Mix the graham cracker crumbs, sugar, cinnamon, and butter together in a mixing bowl.
- Pour the mixture into the springform pan and using a mixing cup press the crumbs into the base. Using your fingers gently press crumbs into the sides of the pan.

- Bake for 6 minutes.
- Let cool.
- In a food processor, cream the cream cheese and the sugar together.
- Add the zest and vanilla, Blend until smooth.
- Add 5 egg yolks and heavy cream, pulse until smooth.
- Pour into a large clean bowl. In a separate bowl, whisk the egg whites until a soft froth forms.
- Add 2 tablespoons sugar slowly to the egg whites and continue to whisk until soft peaks form. Fold into cream cheese, a little bit at a time until fully integrated.
- Pour into the prepared springform pan.
- Bake for 1 hour and 15 minutes or until firm.
- Let cool for 1 hour and 30 minutes.
- Mix the creme fraiche and sugar together and gently spread over the top of the cooled cheesecake.
- Bake for 5 minutes.
- Let cool until the topping is set or chill overnight and serve. Best served at room temperature.
- Serve with Cherry Confit.
- In a medium non-corrosive saucepan place water, sugar, cinnamon, vanilla and thyme. Bring to the boil, turn down heat and simmer for 2 minutes.
- Add cherries and simmer for 1 hour. If more liquid is needed add water. Continue to simmer until the cherry mixture is thick and the cherries are soft.
- Pour into a clean container and refrigerate until ready to use.

## Nutrition Facts



## Properties

Glycemic Index:66.73, Glycemic Load:74.06, Inflammation Score:-8, Nutrition Score:12.003043361332%

## Flavonoids

Cyanidin: 17.13mg, Cyanidin: 17.13mg, Cyanidin: 17.13mg, Cyanidin: 17.13mg Petunidin: 0.07mg, Petunidin: 0.07mg, Petunidin: 0.07mg, Petunidin: 0.07mg Delphinidin: 0.04mg, Delphinidin: 0.04mg, Delphinidin: 0.04mg, Delphinidin: 0.04mg

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## Nutrients (% of daily need)

Calories: 981.5kcal (49.07%), Fat: 53.87g (82.88%), Saturated Fat: 29.8g (186.22%), Carbohydrates: 118.23g (39.41%), Net Carbohydrates: 115.97g (42.17%), Sugar: 102.59g (113.99%), Cholesterol: 244.27mg (81.42%), Sodium: 531.26mg (23.1%), Alcohol: 0.32g (100%), Alcohol %: 0.1% (100%), Protein: 12.16g (24.32%), Vitamin A: 1977.4IU (39.55%), Vitamin B2: 0.5mg (29.3%), Selenium: 18.2µg (26%), Phosphorus: 239.93mg (23.99%), Calcium: 181.5mg (18.15%), Vitamin B5: 1.2mg (11.99%), Potassium: 385.6mg (11.02%), Vitamin E: 1.55mg (10.32%), Iron: 1.83mg (10.15%), Zinc: 1.43mg (9.5%), Vitamin B12: 0.55µg (9.18%), Magnesium: 36.15mg (9.04%), Fiber: 2.26g (9.03%), Folate: 36.02µg (9%), Vitamin B6: 0.17mg (8.34%), Manganese: 0.16mg (7.97%), Vitamin B1: 0.11mg (7.03%), Vitamin C: 5.8mg (7.02%), Vitamin B3: 1.05mg (5.23%), Copper: 0.1mg (5.2%), Vitamin K: 4.83µg (4.6%), Vitamin D: 0.67µg (4.46%)