



Le Cheesecake

YIELD:
2 cakes of 18 cm



RECIPE PART 1: Biscuit

| | |
|---------------------------|-------------|
| Flour T55 | 110g |
| Baking Powder | 3g |
| Almond Powder | 60g |
| Sugar | 60g |
| Anchor Bulk Butter | 110g |
| Salt | 2g |

1. Preheat oven to 150°C.
2. In a bowl mix all the dry ingredients until well combined.
3. Cut the **Anchor Bulk Butter** into cubes, add it to the dry ingredients and mix until a crumble is formed.
4. Transfer the mixture onto a 16cm x 16cm tray then bake at 150°C for 15 minutes.

RECIPE PART 2: Crust

| | |
|---------------------------|------------|
| Biscuit Mix from above | 300g |
| Anchor Bulk Butter | 30g |

1. In a mixer, add the biscuit mix and **Anchor Bulk Butter**. Combine until an even mixture is formed.

RECIPE PART 3: Cream Cheese

| | |
|---------------------------------------------|---------------|
| Anchor Cream Cheese | 1,560g |
| Mascarpone Cheese | 750g |
| Anchor Chef's Classic Whipping Cream | 360g |
| Flour T55 | 60g |
| Egg | 600g |
| Sugar | 650g |
| Vanilla Beans | 3 p |

1. Add all the cream cheese ingredients to a food processor and combine until even texture is formed.

TO ASSEMBLE

1. Preheat oven to 180°C.
2. Add 180g of the crust mix to each of the bottom layer of 18cm ring molds.
3. Pour the Cream Cheese mixture over the Biscuit crust and bake at 180°C for 30 minutes.