

NEW YORK CHEESECAKE

INGREDIENTS

Crust;

50 g unbleached flour
100 g butter
100 g graham crumbs
1 tbs sugar

Filling;

4 packs cream cheese, at room temperature
1.5 cups white sugar
4 eggs
 $\frac{3}{4}$ cup milk
1 tsp vanilla
1 cups sour cream
 $\frac{1}{4}$ cup unbleached flour



PREPARATION

Preheat the oven to 350.

Prepare the crust by combining ingredients. It should be easily manipulated to press into the pan but not too greasy or too crumbly. Adjust wet or dry ingredients accordingly.

Press into pan evenly and bake for 15 minutes, or until golden brown. Put aside and make the batter.

Mix the cream cheese and the sugar until it becomes smooth. Add eggs, one at a time. Add sour cream, milk and vanilla then the flour until it is all incorporated.

Add batter to the crust and put into steam oven in the bottom. Fit a solid tray on next tier in a dome formation so no condensation gets on to the cake.

Bake in steam oven 212°F for about 1.5 hours.

Open steam oven door and the cake in the oven for another 45 minutes.

Remove from oven and refrigerate.