

## WHITE CHOCOLATE CHEESECAKE

### INGREDIENTS

Shortbread recipe for the crust;

150 g flour  
100 g butter  
50 g sugar  
1 tbs cream

Salt

Filling;

1 ¾ lbs cream cheese, at room temperature  
2/3 cup sugar  
4 eggs  
14 oz Lindt white chocolate pastilles  
1 tsp vanilla  
1 1/3 cups whipping cream



### PREPARATION

Preheat the oven to 180°C – 355°F

To make the shortbread crust

Knead the flour, butter, sugar, cream and pinch of salt to smooth dough. Roll the dough until ¼” or thinner on a Silpat Baking Sheet and if you don’t have one, use parchment paper.

Flip the dough onto a round 11” springform pan.

Make couple of holes with a fork in the dough so that the steam can escape.

Bake it at 180°C for 15 minutes or until golden brown.

To make the cheese filling mix the cheese and the sugar to a smooth batter. Add eggs, one at a time.

Melt chocolate until cooled. Add cooled candy, vanilla and whipping cream to cheese mixture, blend well. Butter the sides of the warm springform pan. Pour batter into the prepared pan. Cover with aluminium foil.

Bake in steam oven 212°F for about 2 hours.

To test for doneness, gently shake the pan. The top of the cake should move as one solid piece. There should be no soapy movement in center.

Remove from oven to cool. Refrigerate overnight.

Cake will set completely when refrigerated.