

# THE **GOOD EGG**

## Gefiltefest Demo 2017 Recipe Card

### NYC Cheesecake

#### Ingredients

##### Cheesecake base

100g butter  
80g caster sugar  
1 egg yolk  
140g plain flour

##### Cheesecake filling

1300g full fat cream cheese  
440g caster sugar  
Juice of half a lemon  
Zest of 1 orange  
40g plain flour  
120g double cream  
5 eggs  
2 egg yolks

#### Method

1. For the base, add all the ingredients to a food processor with a blade attachment and process until it comes together as a ball. Cling film and refrigerate this until firm.
2. Take the refrigerated cheesecake base out of the fridge and roll into a 22cm circle.
3. Bake in your parchment lined springform cake tin for 15 mins at 160°C and allow to cool
4. Make the cheesecake filling. Mix the cream cheese with sugar, lemon juice and orange zest in a stand mixer with a paddle attachment until very smooth.
5. In a separate bowl, whisk the eggs until light and fluffy, then add the double cream and whip until well incorporated. Add the flour and continue to mix until combined.
6. Fold the egg mixture into the cheese mixture
7. Butter the sides of your cheesecake tin
8. Pour your filling onto the base and bake at 180°C for 15 mins
9. Open the door and let the oven cool down to 100°C. Bake at this temperature for 35 mins
10. Let the cheesecake cool in the oven for 90 mins, and then transfer to the fridge until completely set.

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