

Vanilla Bean Cheesecake



Ingredients :

- 2 cups of maria cookies
- 1/4 cup of finely chopped hazelnuts
- 6 tbsp. butter
- fresh grated parmesan cheese for garnish
- 3 (8oz) pkg. cream cheese (room temp)
- 1 (8oz) pkg. mascarpone cheese (room temp)
- 1/3 cup sour cream
- 1 1/4 cup of sugar
- seeds of one vanilla bean
- 4 eggs (room temp)
- 3/4 cup heavy cream
- 1 1/2 Tbsp (22g) granulated sugar

Directions:

1. In a food processor grind the Maria cookies. In a microwave safe dish melt butter. Finely chop hazelnuts.
2. Place melted butter, ground cookies and chopped hazelnuts in a bowl and mix well.
3. Using a 9 inch cheesecake spring baking pan spread the cookies mixture evenly on the bottom. With a spatula press it firmly down. BAKE in a 350 degree preheated oven for 15 minute. Take it out and set aside.
4. In a large mixing bowl, beat cream cheese, mascarpone cheese and sour cream 'till smooth. Gradually add sugar, beating 'till fluffy. Add seeds from vanilla bean.
5. With the mixer running on low, add one egg at a time, waiting for each one to get mixed in before adding another. Turn the speed to high and mix for 5 minutes. Transfer into the pan with the baked cookies crust.
6. Preheat oven to 300 degrees. Place the cake in the middle rack with a hot water bath under it. Close the door and bake for 1 hour. NEVER OPEN THE DOOR WHILE CAKE IS BAKING. After an hour turn oven off with cheesecake still in, leave door ajar for 30 minutes. Remove from oven, let it cool, THEN refrigerate at least 3 hours or over night .
7. After the cake has chilled, in a mixer beat 3/4 cup of heavy cream and 1 1/2 tbsp. of sugar. Spread the cream on cheesecake and top with fresh berries.

ENJOY!!


Savory Cooking

with Tatyana