

PROVA
Gourmet



Vanilla sugar
KÄSEKUCHEN



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INGREDIENTS

PLAIN SWEET PASTRY

- 28 g Blanched ground almonds
- 52 g Potato starch
- 181 g Strong white flour
- 1 g Fine salt
- 91 g Icing sugar
- 96 g Unsalted butter
- 53 g Whole eggs

KÄSEKUCHEN MIXTURE

- 941 g Plain fromage blanc
- 118 g **Vanilla sugar - Prova Gourmet**
- 71 g Wheat semolina
- 188 g Whole eggs
- 9 g Lemon juice
- 118 g Unsalted butter

PREPARATION

Makes 1 cake serving 8 persons

PLAIN SWEET PASTRY

In the bowl of a mixer fitted with a flat beater, mix the cubed butter through the dry ingredients to a crumble. Add the whole eggs next and stop mixing once the dough starts to come together – do not over-mix. If necessary, finish mixing by hand with gentle kneading to avoid losing the crumbly consistency. Roll out the dough to a thickness of 3.6 mm between two sheets of parchment paper. Leave to rest in the refrigerator overnight. Lightly grease a microperforated tart ring 20 cm in diameter and line with the dough. Bake at 155 °C for 40 minutes with weights in the tart bottom.

KÄSEKUCHEN MIXTURE

Drain the fromage blanc in the refrigerator overnight. The next day, mix the fromage blanc, vanilla sugar and wheat semolina, loosen with the whole eggs, then add the lemon juice and finish with the well-softened butter. Fill the tart bottom with 1,300 g of mixture per 20 cm ring. Smooth the top and wipe the edges. Bake for 20 minutes at 190 °C in a convection oven, with a baking sheet on top to prevent doming, turning over the baking sheet halfway through baking. Chill the cheesecake overnight in the refrigerator before serving.

