

BAKED NEW YORK CHEESECAKE



FOOD SERVICE



This is the classic cream cheese and vanilla cheesecake. It is very simple to make, and will actually freeze very well. Baked cheesecakes can be prone to cracking on the top, so we have added a sour cream topping which will make the surface smooth and velvety. Flavours and toppings can be varied enormously.

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BAKED NEW YORK CHEESECAKE



SERVES 12

INGREDIENTS

		Approx Unit Price	Approx Ingredient Cost	
Base:				
250g	malt biscuits or gingersnuds	0.00600	100%	\$1.50
150g	melted butter	0.01000	100%	\$1.50
Filling:				
750g	cream cheese, softened	0.01120	100%	\$8.40
225g	Chelsea Caster Sugar	0.00262	100%	\$0.59
30g	cornflour	0.00187	100%	\$0.06
2 ea	eggs	0.20000	100%	\$0.40
5ml	vanilla extract	0.06692	100%	\$0.33
300ml	cream	0.00400	100%	\$1.20
Topping:				
300g	sour cream	0.00370	100%	\$1.11
65g	Chelsea Caster Sugar	0.00262	100%	\$0.17

METHOD

Prepare a 23cm springform cake tin: grease and line the base and sides with baking paper. Preheat oven to 180°C (lower the heat if using a fan oven).

Break up the biscuits and put into food processor. Process until rough crumbs, then add the melted butter and continue processing until all mixed.

Tip biscuit mix into the prepared cake tin and press down firmly. Ensure base is as even as possible. Put into chiller to firm up until required.

Clean and dry food processor bowl, then add the cream cheese. Process until smooth and soft, then add all remaining filling ingredients except the cream and process until well mixed, but do not overblend. Add cream and blend till combined.

Wrap base of cake tin in 2 layers of tin foil - this is to prevent any water seeping in from the water bath whilst cooking.

Pour cheesecake filling into tin and put tin into a large, deep oven tray. Fill tray $\frac{1}{3}$ of the way up the tin with hot water and put into oven.

Cook for 45 minutes, then check - if browning too quickly cover tray with tin foil. When cooked, there should just be a slight wobble in the centre of the cheesecake when shaken gently. If not cooked, reduce heat to 160°C and continue cooking - check again every 10 minutes until cooked. Usually takes 60-70 mins to cook, but exact timing depends on your oven.

Remove from oven and cool. When the cheesecake has cooled, make the topping: whisk together the sour cream and sugar. Spread topping over the cooled cheesecake, and place back in the oven at 160°C for 10 minutes.

Place in chiller and chill minimum 8 hours to firm up. Decorate.

RECIPE VARIATIONS

- Berry Cheesecake - fold 175g fresh or defrosted frozen berries (raspberries, strawberries, blueberries, blackberries etc) into the cheesecake mix, or decorate top of cooked and cooled cheesecake with the berries.
- Maple Pecan Cheesecake - replace 100g of the caster sugar with Chelsea Maple-flavoured Syrup and add 200g roughly chopped, toasted pecan nuts.
- Lemon Cheesecake - add the finely chopped zest of 3 lemons and the juice of 1 lemon to the mix.

TOTAL COST	\$15.26
COST PER PORTION	\$1.27
GROSS PROFIT %	70%
SALES TAX	15%

MIN. SELLING PRICE (per portion)	\$4.87
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Costs based on average wholesale prices at Feb 2011

SOME KEY POINTS TO REMEMBER:

- Baked cheesecakes often crack after cooling, so use the sour cream topping to create a smooth and perfect top to the cheesecake.
- Serve with fruity cheesecakes with a fresh fruit coulis, or drizzled with Chelsea Maple-flavoured syrup or Chelsea Golden Syrup.

PROFIT

- Cost of a portion of cheesecake is around \$1.27 + GST. Adding the cost of a garnish means that a sale price of anything over \$6 will return more than 70% GP, but a Dessert menu price point of around \$12 is perfectly acceptable.

NUTRITION

- Make with full-fat cream cheese, as low fat options do not give as good a texture.
- Contains wheat gluten, milk products, eggs.

SERVICE

- Pre-cut cheesecake into portions and garnish to display in chilled cabinets
- Popular and profitable dessert choice for casual café or restaurant menus – pre-portion one cheesecake at a time and keep covered in the chiller, ungarnished, until ordered. Garnish to order and serve with an appropriate sauce or liqueur (berry coulis, maple syrup, limoncello, Cointreau etc).