

# CHEESECAKE

with apricot coulis



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**Preparation :** 20 min - **Resting :** 2 hr - **Cooking :** 1 hr 05 min - **Equipment :** -

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## Ingredients : 6

- 20 g plain flour - 600 g full fat cream cheese - e.g. Philadelphia® - 200 ml single cream - 150 g sugar
  - 3 egg yolks - 200 g digestive biscuits - 120 g unsalted butter, melted - APRICOT COULIS: - 300 g fresh or frozen apricots - 80 g caster sugar
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1. Put the biscuits into the metal bowl and run the EXPERT programme 40 seconds/speed 13 (without heating). Scrape down the wall of the bowl and restart for 30 seconds. Add the melted butter through the cap opening while the machine is running.

2. Put the biscuit base into the bottom of a 23cm spring-form tin\*; press it down using the bottom of a glass. Refrigerate for 1 hour.

3. Preheat the oven to 180 °C (170 °C fan, gas mark 4).

4. Put the flour, sugar and cream cheese in the metal bowl and run the EXPERT programme 4 minutes/speed 13 (without heating). With the programme running, add the eggs one by one through the cap opening, followed by the single cream.

5. Spread the cream cheese mixture on the cold biscuit base. Bake in the preheated oven for 15 minutes, then lower the temperature to 130 °C (120 °C fan, gas mark 1) and continue cooking for 45 minutes. Make the apricot coulis while the cheesecake is baking.

6. Turn off the oven, open the door and leave the cheesecake in the oven for 10 minutes. Cool, then

refrigerate for at least 1 hour; serve chilled with the apricot coulis.

#### APRICOT COULIS:

1. Put the apricots and sugar into the metal bowl. Run the EXPERT programme 2 minutes/speed 12 (without heating). Continue for 5 minutes/speed 7/60 °C. Chill until needed.

#### **Chef's tip :**

Replace the apricots with red berries.

Cook Expert ■

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