

COFFEE CHEESECAKE



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25
min



Medium

INGREDIENTES

- 3 tubs Philadelphia cheese (600g)
- 6 eggs
- 220g sugar
- 15g Doves Farm Gluten Free Flour
- 2 espressos
- 200g Doves Farm Gluten Free Cereals
- 100g butter
- 1 'springform' cake tin

PREPARAÇÃO

Place the cereals in a food processor and zap intermittently so as not to crumble the cereals too much • Blend the crushed cereals with the melted butter and 70g of sugar in a bowl, until fully coated • This crumbled but smooth mixture will serve as the base of the cake • Line the base of the tin with baking paper and close the tin • Add the cereal mix, pressing down into the base, and put to one side • Mix the cheese in bowl with a spatula • Add 150g sugar, the flour, and the eggs one by one while mixing • Add the coffee (at room temperature) at the end • Pour out into the tin and bake in a convection oven for about an hour at 160°C • If you don't have a convection oven, preheat your oven to 180°C and bake the tin in a bath of water, placing very hot water in the bath • When baked, allow to cool slowly • When cold, place in the fridge • Serve cold with whipped cream and any tart fruit