

New York Style Cheesecake

For the crust:

2 cups (500 ml) crushed Graham cracker (about 15 full sheets)
1 stick (125 g) unsalted butter, melted
3 tbsp (15 ml) granulated sugar

For the filling:

1 cup (250 ml) granulated sugar
1 tbsp (15 ml) cornstarch
Three 8 oz (225 g) packages cream cheese, at room temperature
4 large room temperature eggs
 $\frac{3}{4}$ cup (155 ml) cup mascarpone cheese
 $\frac{1}{8}$ cup (80 ml) heavy cream
 $\frac{1}{8}$ cup (80 ml) fresh lemon juice
1 tsp (5 ml) vanilla extract

Gaggenau Appliances: Combi-steam oven
Heating Mode(s): Convection + 0% Humidity / Convection + 60% Humidity
Temperature(s): 340°F / 300°F
Required Accessories: Wire Rack + 9 inch round springform pan + 2 mixing bowls + stand mixer
Preparation Time: 20 minutes
Cooking Time: 50 - 60 minutes cooking time + 1 hour cooling + 9 hours chilling time
Makes: 12 servings

To make the crust:

Place the Wire Rack onto the bottom rails of the oven. Using the left control knob, set the oven to the **Convection + 0% Humidity** mode. Using the right control knob, set the oven to preheat to 340°F.

Stir the crushed graham crackers and sugar together in a mixing bowl, then add the melted butter and stir to combine. Add the prepared crumbs to the springform pan and press evenly into the bottom and about halfway up the sides.

Bake in the preheated oven for 10 minutes and set aside to cool. Turn off the oven and leave the oven door slightly ajar to cool the oven down.

To bake the cheesecake:

Using the left control knob, set the oven to the **Convection + 60% Humidity** mode. Using the right control knob, set the oven to preheat to 300°F.

Whisk together the sugar and cornstarch in a small mixing bowl until well combined. Place the cream cheese in the bowl of a stand mixer.

Pour the sugar mixture over the cream cheese and beat until smooth, then mix in the eggs one at a time. Scrape down the sides and bottom of the bowl and add the Mascarpone and cream; mix until combined. Stir in the lemon juice and vanilla.

Pour into the prepared crust and place the pan on the Wire Rack on the bottom rails of the oven and bake for 50 - 60 minutes, until set but still a little soft. Set aside to cool for one hour before chilling for 8 - 10 hours.

Tip: Substitute lime juice or key lime juice for the lemon juice. For a quick chill select the Fast Chill mode in your Gaggenau refrigerator. If after baking the crust the oven is too hot for the cheesecake baking temperature, an alert will appear on the display. For best results wait until the oven has cooled to the stated recipe cooking temperature.