



Strawberry Cheesecake

Gaggenau Appliance: Combi Microwave Oven
 Cooking Mode: Microwave
 Preparation Time: 20 minutes + 30 minutes
 chill time for the crust
 Cooking Time: 6 - 8 minutes + 2 hours chill time
 Makes: 6 - 8 servings

Cheesecake can be baked in minutes in the Microwave mode with wonderful results, however it is still necessary to chill the crust prior to baking and chill the finished cheesecake prior to serving. Once you master this quick preparation it is easy to vary the flavor and toppings to your preference.

For the crust:

3 oz (90 g) unsalted butter, melted
 4 oz (114 g) graham crackers, crushed
 1 tsp sugar
 ½ tsp cinnamon

For the cheesecake:

12 oz (375 g) cream cheese, room temperature
 ¼ cup (50 g) sugar
 1 lime, zest and juice
 2 large eggs, room temperature

Strawberry glaze:

½ cup (158 g) strawberry preserves
 2 tbsp water or almond liqueur

Combine the butter, graham crackers, sugar and cinnamon in a bowl and stir until the mixture comes together. Press the mixture into a 9" oven-safe pie dish and chill for 30 minutes.

Meanwhile, beat the cream cheese in an electric mixer until soft, then beat in the sugar, lime zest and eggs one at a time until the mixture is smooth. Pour over the chilled crust.

Place the prepared cheesecake on the floor of the microwave and cover with a microwave safe cover. Select the 360W microwave mode with the left control knob and set the timer to 6 minutes with the right control knob. Check the cheesecake and if it is not quite set continue cooking for another 2 - 4 minutes until firm to the touch. Chill the cheesecake for at least 2 hours before adding the strawberries and glaze.

To make the strawberry glaze:

Place the preserves and liquid in a small oven safe bowl, cover and heat using the 600W setting for 1 - 2 minutes. Strain the mixture into another bowl, discarding any solid pieces.

When the cheesecake has cooled, decorate the top with the sliced strawberries and brush with the warm glaze.