



COOKING PASSION SINCE 1877

## STEAM-OVEN CHEESECAKE WITH RHUBARB SAUCE



Makes 1 cheesecake, 24 cm diameter

### INGREDIENTS

#### FOR THE BASE:

**150 g wholemeal biscuits**  
**65 g butter**

#### FOR THE FILLING:

**750 g fresh cheese**  
**250 g sour cream**  
1 teaspoon vanilla extract  
200 g sugar  
1 pinch salt  
**30 g cornflour**  
**3 large eggs**

#### FOR THE GLAZE:

**200 g fresh cheese**  
**100 g sour cream**  
2 - 3 tablespoons sugar

#### FOR THE SAUCE:

**150 g rhubarb (red stalks)**  
70 ml water  
30 g sugar  
1 tablespoon red berry jam  
**20 g pistachios**

ALLERGENES HIGHLIGHTED IN  
BOLD

### PREPARATION

Preheat the oven to 160°C CircoTherm® hot air. Line the bottom of a springform tin (24 cm diameter) with parchment paper.

In a small saucepan, melt the butter. Grind the biscuits very finely. Add melted butter to the biscuit crumbs, mix well and press into the bottom of the springform tin. Bake for 10 minutes, remove from the oven and let cool.

For the filling, stir the fresh cheese until smooth. Add sour cream and vanilla extract and mix well. Combine sugar, salt and cornflour and gradually add to the cheese mixture. Incorporate the eggs one by one.

Distribute the cheese mixture on the biscuit base. Cover the cheesecake with aluminium foil and bake at 100°C steam setting (shelf level 2) for 60 to 70 minutes. Remove the cheesecake from the oven, remove the foil and let cool.

For the glaze, stir together fresh cheese, sour cream and sugar until creamy and spread onto the cooled cheesecake. Cover the cheesecake with a cloth and refrigerate for at least 4 hours.

For the rhubarb sauce, rinse the rhubarb and remove the ends. Cut into pieces about 2 cm wide.

In a saucepan, briefly bring water and sugar to a boil. Stir in the berry jam and let simmer for about 5 minutes. Add the rhubarb pieces and simmer until they have the desired texture.

Chop pistachios coarsely and distribute the sauce and nuts over the thoroughly cooled cheesecake.