

Cheesecake with poppy seeds and white chocolate

INGREDIENTS

PIE CRUST

250 g	BUTTER 83%	5	YOLKS
5	ICING SUGAR	pieces	
tablespoons		1	BAKING POWDER

400 WHEAT FLOUR
grams

2 COCOA
tablespoons

CHEESE MASS

2	EGGS	110	SUGAR
pieces		grams	
500	CREAM CHEESE "TWÓJ	200	SOUR CREAM 18%
grams	SMAK"	grams	
1	VANILLA PUDDING	1	VANILLA POD
20	FRESH LEMON JUICE	50	WHITE CHOCOLATE
grams		grams	CURVATURE

POPPY SEED MASS

5	EGG WHITES	A PINCH OF SALT	
pieces			
140	POPPY	100	COCONUT FLAKES
grams		grams	
250	SUGAR		
grams			

A METHOD OF PREPARING

1

Knead a smooth dough, divide it into two parts, form rolls, wrap them in foil, and freeze. Grate one part on a grater and press it into the bottom of a baking dish (26x26 cm) lined with parchment paper. Bake for 12 minutes at 180 °C.

2

Prepare the cheese mixture: blend all the ingredients except for the couverture, then add the couverture at the end and mix. Pour it onto the pre-baked crust and smooth it out.



3

Prepare the poppy seed mixture: beat the egg whites with a pinch of salt, gradually adding sugar until stiff peaks form. Gently fold in the poppy seeds and toasted coconut flakes. Spread the mixture over the cheese layer. Grate the second part of the dough on top. Bake at 175 °C (without fan) for about 70 minutes.

4

Cool the whole thing well and serve chilled.
Bon appétit!

Smacznego

