

Cheesecake with poppy seeds and white chocolate

INGREDIENTS

PIE CRUST

250 g BUTTER 83%

5 ICING SUGAR
tablespoons

400 WHEAT FLOUR
grams

CHEESE MASS

2 EGGS
pieces

500 CREAM CHEESE "TWÓJ
grams SMAK"

1 VANILLA PUDDING

20 FRESH LEMON JUICE
grams

POPPY SEED MASS

5 EGG WHITES
pieces

140 POPPY
grams

250 SUGAR
grams

5 YOLKS

pieces
1 BAKING POWDER
teaspoon

2 COCOA
tablespoons

110 SUGAR
grams

200 SOUR CREAM 18%
grams

1 VANILLA POD

50 WHITE CHOCOLATE
grams CURVATURE

A PINCH OF SALT

100 COCONUT FLAKES
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



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