

纽约芝士蛋糕

方法

- 把面粉、细砂糖、柠檬皮和无盐牛油放进食物搅拌机搅30秒至粉碎状，然后加入鸡蛋搅打均匀，取出后揉成面团。用保鲜纸包裹冷藏20分钟后使面团变硬。
- 烤箱预热到210摄氏度，在直径23厘米的弹簧蛋糕模具抹上油，把面团搓成球，在双层烘焙纸上铺开成一层面饼皮（到足以填满整个烤盘），修边后冷藏20分钟。在面饼皮上铺上烘焙纸，放上米或烘焙珠，烘烤10分钟，取出烘焙纸、米或烘焙珠，用勺子轻轻把面饼皮压薄后再烘烤5分钟，放在一边使之冷却。
- 饼馅的制作：把烤箱温度调到150摄氏度，把奶油芝士、糖、面粉、果皮、「新的」橙汁和「新的」柠檬汁搅打均匀，加入鸡蛋搅打均匀，然后倒入奶油，倒在面饼皮上，烘烤约1.5小时，熄火后稍微打开炉门，待蛋糕冷却后放入冰箱冷藏。
- 制作蜜饯果皮：把果皮煮开后换水再加入60毫升水和细砂糖慢火加热，再加入果皮，等水沸腾后调低温度，慢慢炖5-6分钟，直到果皮变得半透明后熄火，待冷却后捞出果皮。搅打奶油至糊状后铺在芝士蛋糕上，最后放上蜜饯果皮装饰。

Ingredients

60 g self-raising flour	Filling
125 g plain flour	750 g cream cheese, softened
60 g caster sugar	50 g caster sugar
1 teaspoon grated lemon rind	50 ml sunquick orange concentrate
80 g unsalted butter, chopped	50 ml sunquick lemon concentrate
1 egg	30 g plain flour
375 ml cream, for serving	2 teaspoons grated orange rind
Candied rind	2 teaspoons grated lemon rind
finely shredded rind of 3 limes	4 eggs
3 lemons	170 ml cream
3 oranges	
250 g caster sugar	

Method

- Combine the flour, sugar, lemon rind and unsalted butter about 30 seconds in a food processor, until crumbly. Add the egg and process briefly until the mixture just comes together. Turn out onto a lightly floured surface and gather together into a ball. Refrigerate in plastic wrap for about 20 minutes, or until the mixture is firm.
- Preheat the oven to hot 210°C. Lightly grease a 23 cm diameter springform tin. Roll the pastry between 2 sheets of baking paper until large enough to fit the base and side of the tin. Ease into the tin and trim the edges. Cover the pastry with baking paper, then rice or dried beans. Bake for 10 minutes, then remove the baking paper and rice. Flatten the pastry lightly with the back of a spoon and bake for another 5 minutes. Set aside to cool.
- To make the filling, reduce the oven to slow 150°C. Beat the cream cheese, sugar, sunquick concentrate, flour and rinds until smooth. Add the eggs, one at a time, beating after each addition. Beat in the cream, pour over the pastry and bake for 1 hour 25-35 minutes, or until almost set. Turn off the oven and leave to cool with the door ajar. When cool, refrigerate.
- To make the candied rind, place a little water in a pan with the rind, bring to the boil and simmer for 1 minute. Drain the rind and repeat with fresh water. This will get rid of any bitterness in the rind and syrup. Put the sugar in a pan with 60 ml water and stir over low heat until dissolved. Add the rind, bring to the boil, reduce the heat and simmer for 5-6 minutes, or until the rind looks translucent. Allow to cool and drain the rind and place on baking paper to dry (you can save the syrup to serve with the cheesecake). Whip the cream, spoon over the cold cheesecake and top the candied rind.

材料

60克已加入酵母的面粉	馅料
125克面粉	750克软奶油芝士
60克细砂糖	50克细砂糖
1茶匙碎柠檬皮	50毫升「新的」橙汁
80克切碎的无盐牛油	50毫升「新的」柠檬汁
1个鸡蛋	30克面粉
375毫升奶油（上盘时用）	2茶匙碎橙皮及碎柠檬皮
	4个鸡蛋
	170毫升奶油
	蜜饯果皮
	3个酸橙、3个柠檬及3个切碎的橙皮
	250克细砂糖



New York Cheesecake

