

Oreo Cheesecake

Cuisine: **Other**Food category: **Desserts**Author: **Chloé Lasseron**Company: **Retigo**

Program steps

Preheating: 175 °C

1	Hot air	100 %	Termination by time	00:10 hh:mm	170 °C	100 %	
2	Hot air	100 %	Termination by time	00:55 hh:mm	125 °C	100 %	

Ingredients - number of portions - 8

Name	Value	Unit
Oreo Cookies	365	g
butter soft	55	g

Cheesecake Maker

Name	Value	Unit
Cream Cheese	900	g
chicken eggs	5	pcs
powdered sugar	200	g
crème fraîche	120	g
vanilla extract	5	g
Oreo Cookies	230	g

Nutrition and allergens

Allergens: , 3, 7, and may contain traces of peanuts and tree nuts, contains wheat, Dairy, milk, soy

Minerals: Ca, Calcium, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, D, E, K, Kyselina listová, Vitamin A

Nutritional value of one portion	Value
Energy	945 kJ
Carbohydrate	83.2 g
Fat	66 g
Protein	11 g
Water	58.9 g

Directions

Mix together 20 Oreo cookies and melted butter. Spread the resulting mixture at the bottom of a springform pan and place in the oven.

Blend the cream cheese, eggs, sugar, crème fraîche, vanilla extract, and pieces of Oreo cookies.

Gently pour the mixture over the base and place in the oven.

Let cool for 1 hour and then refrigerate for about 12 hours.