

Cheesecake with orange

Preparation time: 1 h. 10 min. · Level of difficulty: easy ·

Quantity

Ingredients for 12 pieces.

Ingredients

For the base:

250 g Butter biscuit

100 g Chopped hazelnuts

100 g Melted butter

1 pinch Cinnamon

for the cream cheese pastry:

500 g Creamy fresh cheese

150 g Sugar

4 piece Eggs

2 piece Grated zest of two oranges

1 piece Fresh orange juice

1 packg. Vanilla sugar

Preparation

Make the biscuits into crumbs. Either pound with a mortar, crush by hand or in a plastic bag with a cake roller.

Mix the chopped hazelnuts into the biscuit crumbs.

Liquefy the butter and add to the biscuit flour, mix well.

Then pour the biscuit mixture into the springform tin, press it down all over and smooth it out.

Mix the ingredients for the cheese mixture until smooth and pour into the springform pan.

Bake in a preheated oven (180°), on the middle shelf for 50 minutes.

Leave to cool on a cooling rack and then place in the fridge until ready to serve.