

## CHOCOLATE MARBLE BASQUE CHEESECAKE

### METHOD

- 01 Preheat the Miele oven with the "Intensive Bake" function to 250°C.
- 02 Prepare the cheesecake batter. In a mixing bowl, add the cream cheese, then gently smash it with a spatula or mixer to make it soft and smooth.
- 03 Add in the white sugar and continue stirring evenly until the sugar is incorporated into the cream cheese and the cream cheese batter is soft and smooth.
- 04 Add the eggs and egg yolk to the mixing bowl one at a time and whisk until smooth, waiting for each one to be incorporated before adding the next.
- 05 Pour the whipping cream into the batter and mix thoroughly.
- 06 Sift the cornstarch and add it to the batter, then mix thoroughly until smooth.
- 07 Prepare the chocolate cheesecake batter. Place the 70% dark chocolate in a bowl over the hot water bath. Mix well until completely melted. Or melt the dark chocolate in a microwave oven at 800W for 1-2 minutes and mix well.
- 08 Separate one-third of cheesecake batter from the mixing bowl to the other bowl and mix it thoroughly with the melted dark chocolate.
- 09 Gently pour cheesecake batter into the 6-inch cake mold that is lined with parchment paper, then slowly pour the chocolate cheesecake batter evenly around the mold.
- 10 To make the marble effect, use a knife, spatula or skewer to make swirls; go around the cheesecake in an 8-figure motion.
- 11 To remove air bubbles from the cake mixture, hold the cake mold and tap firmly on the countertop a few times.
- 12 Place the cake mold in the preheated Miele oven and bake for 20 minutes. During the end of baking process, the cheesecake will be deeply golden and browned, and the centre will be semi-set and wobbly when shaking.
- 13 After 20 minutes of baking, let it set in the oven for 2 minutes before taking it out.
- 14 Take the cake out of the oven, let it cool completely at room temperature, and chill it in the refrigerator for at least 4 hours, then unmold it. Ready to serve.

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### INGREDIENTS

Cream Cheese (Room Temperature) .....	350 g
White Sugar .....	80 g
Cornstarch .....	10 g
Egg (Whole Egg) .....	3 pcs
Egg Yolk .....	1 pc
Whipping Cream .....	200 g
70% Dark Chocolate .....	50 g



Tips

- To ensure a smooth cake surface, mix the batter gently and slowly, and after pouring the batter into the mold, tap the mold firmly on the countertop a few times to release any remaining air bubbles that rise to the surface.
- For a more intense and concentrated chocolate flavour, avoid mixing and stirring the cake batter after pouring.
- By letting the cake set and cool in oven after baking, the "TasteControl" function of the Miele oven results in a rapid cool-down inside the oven cavity and remains at the desired warm temperature, which helps the cake to be semi-set and wobbly in the centre.

1 hr

4-6 persons

# 朱古力大理石 巴斯克芝士蛋糕

## 做法

- 01 選用「加強烘焗」功能將Miele焗爐預熱至攝氏250度。
- 02 製作芝士蛋糕麵糊。加入室溫的忌廉芝士至碗中，然後用橡皮刮刀或攪拌機輕輕壓拌。
- 03 加入白砂糖至麵糊中，攪拌均勻直至糖融入忌廉芝士中，麵糊變得順滑。
- 04 將雞蛋和蛋黃逐個加入麵糊中，攪拌後再加入下一個，攪拌順滑。
- 05 加入淡忌廉至麵糊中，攪拌均勻。
- 06 利用隔篩，將粟粉篩入麵糊中，拌勻至無顆粒。
- 07 製作朱古力芝士蛋糕麵糊。將70%黑朱古力放入碗內，並座於熱水中，輕拌黑朱古力直至完全溶化；亦可用微波爐以800W加熱1至2分鐘至完全溶化後拌勻。
- 08 分出三分之一的芝士蛋糕麵糊至另一個碗中，並與融化了的黑朱古力充分混合。
- 09 準備一個6吋的蛋糕模具，放入焗爐紙並按壓出蛋糕底及圍邊。輕輕倒入芝士蛋糕麵糊至蛋糕模具。然後緩緩倒入朱古力芝士蛋糕麵糊至模具周圍。
- 10 要達致大理石紋理分佈，可使用刀、刮刀或叉子劃出漩渦；或8字型動作劃圈。
- 11 麵糊倒入模具後輕敲模具數次，把大氣泡浮出表面並消失。
- 12 將蛋糕模具放入已預熱的Miele焗爐烘焗20分鐘。烘焗完成前，蛋糕面將呈現焦黃至深棕色，中心仍保持微微搖晃，半凝固的狀態。
- 13 烘焗20分鐘後，蛋糕連同模具在焗爐內靜置2分鐘。
- 14 從焗爐取出蛋糕，室溫放涼至完全冷卻，再放入雪櫃冷藏至少4小時後脫模，即可享用。

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## 材料

忌廉芝士（室溫放軟）	350克
白砂糖	80克
粟粉	10克
雞蛋（原隻）	3隻
蛋黃	1個
淡忌廉	200克
70%黑朱古力	50克



### 貼士

- 輕柔地拌勻蛋糕麵糊並在至蛋糕模具放入焗爐前輕敲模具數次，把大氣泡浮出表面並消失，確保蛋糕烤焗後表面光滑。
- 若要更濃厚的朱古力風味，將蛋糕糊倒入模具後，避免混合和攪拌蛋糕糊，以確保朱古力蛋糕層更集中，味道更加豐富。
- 烘焗程序結束後，Miele焗爐的「TasteControl」功能會快速冷卻爐腔溫度，並讓蛋糕保持在所需的溫度下定型至軟心的狀態。



1 小時



4-6 人份