



# Vanilla Bean Cheesecake

YIELD: 6

## PREPARATION METHOD

### Make the cheesecakes:

1. Fill the Multi-Function Cooker with 3 quarts (2.85 liters) warm water.
2. Set the Multi-Function Cooker to Sous Vide Mode and set the temperature to 176°F(80°C).
3. Press Start.
4. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium speed until smooth, 1-2 minutes, stopping to scrape the sides of the bowl.
5. Add sugar, vanilla extract and vanilla bean seeds. 5.
6. Beat until combined, about 1 minute, stopping to scrape the sides of the bowl. 6.
7. Add eggs, beating until combined. 7.
8. Add crème fraîche, beating until combined. 8.
9. Divide mixture among eight 4-ounce (125-milliliter) mason jars, leaving 1 inch of headspace in each.
10. Seal tightly with the lids. 10.
11. When water reaches set temperature, add the jars to the Multi-Function Cooker. 11.
12. Cover and cook for 1½ hours. 12.
13. Remove from the Multi-Function Cooker. 13.
14. Let cool at room temperature for 30 minutes. 14.
15. Refrigerate for at least 1 hour.

### Make the macerated Fruit:

1. In a medium bowl, combine blackberries, strawberries, sugar and lemon juice.
2. Let stand, stirring frequently, until the sugar is dissolved and the mixture is syrupy, about1 hour.
3. Top the cheesecakes with the macerated fruit.
4. Top with mint, if desired.

### Variations:

#### Lemon Cheesecakes

Make as directed. Decrease vanilla extract to ¼ teaspoon (1 milliliter). Omit vanilla bean seeds. Add 1 tablespoon (6 grams) lemon zest and 2 tablespoons (30 milliliters) fresh lemon juice.Cook as directed. Omit macerated fruit. Top with prepared lemon curd and garnish with mint,if desired.

#### Chocolate-Hazelnut Cheesecakes

Make as directed, omitting vanilla extract and vanilla bean seeds. Add ½ cup (128 grams) chocolate-hazelnut spread\* with the cream cheese. Cook as directed. In a medium microwave-safe bowl, combine ½ cup (85 grams) chopped 60% bittersweet chocolate, 3tablespoons (42 grams) unsalted butter and 2 tablespoons (30 milliliters) heavy whipping cream. Microwave on medium in 30-second intervals, stirring between each, until melted and smooth, about 1½ minutes total. Omit the macerated fruit. To serve, spoon the chocolate mixture onto the cooked cheesecakes. Top with chopped toasted hazelnuts, if desired.

\*We tested with Nutella and Justin’s Chocolate Hazelnut Butter.

### Pro Tip:

Add a crust to any of these cheesecakes by stirring together ½ cup (65 grams) graham cracker crumbs, 1 tablespoon (14 grams) firmly packed light brown sugar and 1½ tablespoons (21grams) unsalted butter. Spoon about 1 tablespoon mixture into each Mason jar. Press down gently. Spoon cheesecake mixture over crusts, leaving 1 inch of head space in each

## INGREDIENTS

### Cheesecake

1½ cups (337 grams) cream cheese, softened

½ cup (100 grams) sugar

1 tablespoon (13 milliliters) vanilla extract

1 vanilla bean, split, seeds scraped and reserved

2 large eggs (100 grams)

½ cup (120 grams) crème fraîche

### Macerated Fruit

1 cup (170 grams) fresh blackberries

1 cup (170 grams) sliced fresh strawberries

½ cup (100 grams) sugar

1 tablespoon (15 milliliters) fresh lemon juice

Fresh mint, if desired