

Lindy's Cheesecake

From the NYC restaurant (closed) but printed in *Saveur*, Nov. 2012

Internet Address:



Servings: 12

Note: You **MUST** use a 9-inch pan for this cheesecake. No substitutions.

1. **CRUST:** Combine flour, butter, sugar, zest, salt, yolk, and vanilla seeds in a bowl; rub with fingers until dough forms. Form dough into 2 rounds; wrap each in plastic wrap. Chill for 1 hour. Press 1 dough round onto bottom of a 9" springform pan; pull off pieces from remaining dough and press around sides of pan all the way to the top. Dough will be very thin - be sure to fill all holes and gently press completely up the sides as the cheesecake pan will be completely full. Set aside.

2. **FILLING:** Heat oven to 500°. Beat cream cheese, sugar, flour, zests, and vanilla in a large bowl on medium-high speed of a hand mixer until smooth. Add eggs and yolks, one at a time, beating after each addition, until smooth; stir in cream. Pour filling into pan. Place cake in center of oven with ample room all around and bake until top begins to brown, about 15 minutes. Reduce heat to 200°, and bake until just set, about 1 hour more until it has reached an internal temperature of 160°. Transfer to a rack, and let cool completely. Cover and refrigerate at least 8 hours or overnight. Remove cake from pan and cut into slices to serve. I served this with a mango coulis, but it doesn't really need any adornment.

CRUST:

1 cup flour

8 tablespoons unsalted butter, cubed

1/4 cup sugar

1 teaspoon lemon zest

1/4 teaspoon salt

1 large egg yolk

1/2 vanilla bean, seeds scraped and reserved

FILLING:

2 1/2 pounds cream cheese, softened (use full fat)

1 1/4 cups sugar

3 tablespoons flour

1 1/2 teaspoons orange zest

1 1/2 teaspoons lemon zest

1/2 teaspoon vanilla extract

5 whole eggs, plus 2 yolks

1/4 cup heavy cream

Per Serving (excluding unknown items): 594 Calories; 45g Fat (67.5% calories from fat); 11g Protein; 37g Carbohydrate; trace Dietary Fiber; 237mg Cholesterol; 357mg Sodium. Exchanges: 1/2 Grain(Starch); 1 1/2 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 8 Fat; 1 1/2 Other Carbohydrates.

Carolyn T's Blog - Tasting Spoons
<http://tastingspoons.com>