

# Pink Champagne

## cheesecake recipe

### **For the Strawberry Sauce: (make while cheesecake is baking)**

Combine fresh diced strawberries, sugar, water, and lemon juice in a saucepan on medium-high heat and bring to a boil.

Once the mixture begins to boil, lower the heat and allow the strawberries to cook and soften, breaking up the strawberries and stirring occasionally with a wooden spoon for about 8-10 minutes.

Pour sauce into a blender or food processor and pulse until the strawberries are smooth. Press through a fine mesh sieve and discard the seeds. Allow to cool completely. Once cooled, cover with plastic wrap and refrigerate until ready to use.

### **Assembly and to serve cheesecake:**

To serve, un-spring the pan and remove the outer ring. Cover the top with a piece of plastic wrap and place a plate over the top of cake. Invert the cake onto the plate. Remove the bottom and parchment paper. Invert the cake onto a serving plate. Top the cheesecake with the strawberry sauce. Cut the cheesecake with a very thin knife (like a boning knife) dipped in hot water and wiped clean in between the slices. Then Enjoy!

*Tip: Once the cake is ready to unmold, there is a trick to an easy release from the side of pan. If you have a blowtorch that you use for Crème Brûlée, simply warm the sides of the pan with your blowtorch. Unspring the buckle and it will simply fall off. Another option is to place the pan in a 400 degree oven for 10 min, to heat the sides up. A thin knife between the crust and the sides will also work, but the torch method works like a charm.*

