

Amaretto

w/ Crème Anglaise cheesecake recipe

next, place roasting pan with the prepared cheesecake into the center of oven. Fill the roasting pan as high as you can with very hot water. Bake cheesecake for 1 ½ or until set. When cheesecake is done baking, carefully remove the pan from the oven and transfer it to a rack to cool. Cool to room temperature, then cover and chill cake overnight, (for 12 hours).



To Make the Crème Anglaise::

In a heavy saucepan heat the milk and cream to a simmer. In a medium bowl whisk the egg yolks and sugar to blend. In a slow and steady stream, whisk in half of the hot cream mixture. Once you temper in half add it back into the saucepan whisking all the while. Return to the heat on low and stir until thickened. It will coat the back of a spoon. Do not boil. Strain through a fine mesh strainer into a stainless steel bowl. Whisk in the DiSaronno, cover and chill. Whisk before serving.

To serve the cake:

Remove the springform pan ring. Place a piece of plastic wrap over the cake and invert onto a plate. Remove the bottom and the parchment paper. Invert again but onto the actual serving plate. Spread the topping over top of cake, then add sliced almonds. Using a thin, long knife dipped in hot water and wiped clean, slice the cheesecake. Make sure to clean your knife in between each slice. Garnish with Crème Anglaise and 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.

