

BOB'S CONVERTED LINDY'S STRAWBERRY CHEESECAKE

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|---|---|---|-------------------|
| 2 cups graham cracker crumbs | ← | sbriciolare "biscotti con farina integrale e malto", per esempio: Pavesi "Digestive", Saiwa "Cruscotto", Barilla "i Mugnai" | |
| 3/8 cup melted butter (= 6 tablespoons = 80g) ← | | burro fuso | ← zucchero |
| 3 tablespoons sugar | | | |
| 3 8oz cream cheese (room temperature) | ← | 3 200g scatole di Kraft Philadelphia | FORMAGGIO QUARK!! |
| 1 1/4 cup sugar | ← | 1 100g scatola di Prealpi Quick | |
| 2 tablespoons flour | ← | 24oz ~ 675g | |
| 1/4 teaspoon vanilla | ← | ammorbidito | 800gm okay |
| 1 teaspoon lemon peel | ← | farina | |
| 1 teaspoon orange peel | ← | vaniglia 2 pacchetti | |
| 3 eggs | ← | buccia di limone | |
| 1 egg yolk | ← | buccia di arancia | |
| 3/16 cup whipping cream (or milk) | ← | 3 uova intere | |
| | ← | tuorlo | |
| | ← | panna montata (o latte) | |

1 cup ≈ .130 litro, tablespoon ≈ cucchiainata, teaspoon ≈ cucchiaino
blender = frullatore

- Combine cookie crumbs and sugar, then add butter. Press evenly on bottom and sides of 9" springform pan. Bake 5 minutes at 350°F (180°C). Cool.
- Beat cream cheese until soft. Blend in sugar, a bit at a time. Add other ingredients in succession (eggs one at a time). Put in springform pan.
- Bake 10-12 minutes at 500°F (260°C), then 1 hour at 200°F (95°C).
- Cool outside oven (draft-free place).

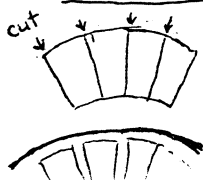
HINTS: The temperature is very important. Too much heat and the cheesecake will rise and then fall. Too little and it won't bake. Since oven thermometers don't exist here I use a scientific thermometer to control the temperature. It may take 1 1/4 hours at 95°C before the surface feels firm to the touch. I put the cake directly into the refrigerator to cool an hour or two before arranging the berries on top (otherwise they will sink in). I crush the strawberries in the blender first instead of last and cool the syrup in the refrigerator while putting the remaining berries on the cake. For best results refrigerate many hours (or overnight).

TOPPING

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| 1 quart (≈ 1 litro) fresh strawberries, washed and hulled | ← | fragole fresche |
| 3/4 cup sugar | ← | zucchero |
| 1/4 cup cold water | ← | aqua fredda |
| 1/2 teaspoon cornstarch | ← | amido di grano |
| pinch of salt | ← | pizzico di sale |
| 1 teaspoon butter | ← | burro |

Crush about 1 cup berries in a saucepan. Add rest of ingredients except butter. Stirring constantly, boil mixture for about 2 minutes. Blend in butter. Remove from heat, pour in blender and puree. Let cool slightly. Arrange whole berries on cheesecake and spoon glaze over them. Chill several hours.

PINEAPPLE SUBSTITUTION (ANANAS)



Cut 3 or 4 rings of ananas from a large can and arrange in 3 consecutive rings on cheesecake. Crush rest of ananas plus enough from another small can to make

