

baked cheesecake recipe jamie oliver

Baked cheesecake recipe Jamie Oliver is one of the most celebrated desserts in the culinary world, particularly for its creamy texture and rich flavor. Jamie Oliver, renowned for his approachable cooking style and emphasis on fresh ingredients, offers a delightful version of this classic dessert that is sure to impress both novice and experienced bakers alike. In this article, we will explore the ingredients, step-by-step instructions, and some tips for perfecting Jamie Oliver's baked cheesecake.

Understanding Baked Cheesecake

Baked cheesecake differs from its no-bake counterpart primarily in its preparation. While no-bake cheesecakes rely on gelatin or whipped cream to achieve a creamy consistency, baked cheesecakes are mixed with eggs and baked in the oven. This method not only enhances the flavor but also creates a denser, velvety texture. Jamie Oliver's recipe is a perfect example of this technique, combining rich cream cheese with a buttery biscuit base.

Ingredients for Jamie Oliver's Baked Cheesecake

To recreate Jamie's baked cheesecake, you will need the following ingredients:

For the Base:

- 250g digestive biscuits
- 125g unsalted butter, melted
- A pinch of salt (optional)

For the Filling:

- 600g cream cheese (at room temperature)
- 150g granulated sugar
- 3 large eggs
- 1 teaspoon vanilla extract
- Zest of 1 lemon
- 200ml soured cream or crème fraîche

For the Topping (Optional):

- Fresh berries (strawberries, raspberries, or blueberries)
- Fruit compote or jam
- Whipped cream

Step-by-Step Instructions

Follow these steps to create a delicious baked cheesecake that reflects Jamie Oliver's culinary style.

Step 1: Prepare the Base

1. **Preheat the Oven:** Start by preheating your oven to 160°C (320°F).
2. **Crush the Biscuits:** Place the digestive biscuits in a food processor and pulse until they resemble fine crumbs. You can also put them in a zip-lock bag and crush them with a rolling pin.
3. **Mix with Butter:** In a mixing bowl, combine the biscuit crumbs with the melted butter and a pinch of salt if using. Stir until the crumbs are evenly coated.
4. **Shape the Base:** Press the mixture into the base of a 23cm (9-inch) springform cake tin. Make sure it's compact and even. You can use the back of a spoon or your fingers to achieve this.
5. **Bake the Base:** Place the tin in the preheated oven for about 10 minutes, then remove it and let it cool while you prepare the filling.

Step 2: Prepare the Filling

1. **Mix Cream Cheese:** In a large mixing bowl, add the cream cheese. Use an electric mixer to beat it until smooth and creamy, making sure there are no lumps.
2. **Add Sugar and Eggs:** Gradually add the sugar, mixing until well combined. Then, add the eggs one at a time, mixing on low speed to avoid overmixing.
3. **Flavor the Filling:** Add the vanilla extract, lemon zest, and soured cream (or crème fraîche) to the mixture. Beat until everything is well incorporated and smooth.

Step 3: Bake the Cheesecake

1. **Pour the Filling:** Pour the cream cheese filling over the cooled biscuit base in the springform tin. Spread it evenly with a spatula.
2. **Bake:** Place the cheesecake in the oven and bake for approximately 45-50 minutes. The cheesecake should be set around the edges but slightly jiggly in the center.
3. **Cool Down:** Once baked, turn off the oven and crack the oven door open. Let the cheesecake cool inside for about an hour. This helps prevent cracks from forming on the surface.
4. **Chill:** After cooling, refrigerate the cheesecake for at least 4 hours, or preferably overnight, to allow it to set completely.

Step 4: Serve the Cheesecake

1. Remove from Tin: Carefully run a knife around the edge of the cheesecake before releasing the springform tin. This helps prevent any sticking.
2. Add Toppings: You can serve the cheesecake plain or dress it up with fresh berries, fruit compote, or whipped cream for added flavor and presentation.
3. Slice and Enjoy: Use a sharp knife to slice the cheesecake into wedges. Serve chilled and enjoy the creamy, rich flavors that Jamie Oliver's baked cheesecake has to offer.

Tips for Perfecting Your Baked Cheesecake

To ensure your baked cheesecake turns out perfectly every time, consider the following tips:

- **Room Temperature Ingredients:** Make sure your cream cheese and eggs are at room temperature before mixing. This helps create a smooth filling without lumps.
- **Do Not Overmix:** Overmixing can incorporate too much air, leading to cracks in the cheesecake as it bakes. Mix just until combined.
- **Water Bath (Optional):** For an even creamier texture, consider baking the cheesecake in a water bath. Wrap the outside of the springform tin with aluminum foil and place it in a larger baking dish filled with hot water.
- **Cooling Process:** Allowing the cheesecake to cool gradually in the oven helps prevent cracks. Be patient during this step!
- **Flavor Variations:** Feel free to experiment with flavors by adding chocolate, caramel, or different fruit purees to the filling.

Conclusion

Jamie Oliver's baked cheesecake recipe is not only simple but also incredibly versatile. Whether served at a dinner party, a family gathering, or just as a weekend treat, this cheesecake is sure to be a hit. With its creamy texture and delightful flavors, it embodies the essence of homemade desserts. By following the steps outlined in this article and incorporating the tips provided, you can create a delicious baked cheesecake that will impress your friends and family. So, roll up your sleeves and get baking—your taste buds will thank you!

Frequently Asked Questions

What ingredients are needed for Jamie Oliver's baked cheesecake recipe?

You will need cream cheese, sugar, eggs, vanilla extract, digestive biscuits, butter, and optionally some sour cream or lemon zest for added flavor.

How long does Jamie Oliver suggest baking the cheesecake?

Jamie Oliver typically suggests baking the cheesecake for about 45-50 minutes at 160°C (320°F), but always check for a slight wobble in the center.

Can I use a different type of cheese in Jamie Oliver's baked cheesecake?

While cream cheese is the traditional choice, you can experiment with mascarpone or ricotta for a different texture and flavor, but it may alter the final result.

What is the best way to prevent cracks in the baked cheesecake?

To prevent cracks, ensure you mix the ingredients on low speed to avoid incorporating too much air, and consider baking the cheesecake in a water bath.

What toppings does Jamie Oliver recommend for his baked cheesecake?

Jamie Oliver often recommends fresh fruit, fruit compote, or a drizzle of chocolate or caramel sauce as delicious toppings for the baked cheesecake.

How should I store leftover baked cheesecake?

Leftover baked cheesecake should be stored in the refrigerator, covered tightly with plastic wrap or in an airtight container, and can last for about 3-5 days.

Can I freeze Jamie Oliver's baked cheesecake?

Yes, you can freeze baked cheesecake. Wrap it well in plastic wrap and then in aluminum foil; it can be frozen for up to 2-3 months. Thaw it in the fridge before serving.

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