



Recipe from the 2011 Wine Days of Summer Event

New York Style Cheesecake with Mood Indigo Sauce

From Sandhill Crane Vineyards

Ingredients:

For the sponge cake crust:

- 1/3 cup sifted cake flour
- 3/4 teaspoon baking powder
- Pinch of salt
- 2 extra-large eggs, separated
- 1/3 cup sugar
- 4 drops pure lemon extract
- 2 tablespoons unsalted butter, melted
- 1/4 teaspoon cream of tartar

For the Mood Indigo sauce:

- 1/2 cup sugar
- 2 tablespoons cornstarch
- 1/6 cup water
- 1/6 cup Mood Indigo
- 2 cups fresh or frozen blueberries

For the cheesecake:

- Four 8-ounce packages cream cheese, room temperature
- 1 2/3 cups sugar
- 1/4 cup cornstarch
- 1 tablespoon pure vanilla extract
- 2 extra-large eggs
- 3/4 cup heavy or whipping cream

Makes one 9-inch cheesecake

Directions:

- 1) Preheat the oven to 350°F. Generously butter the bottom and sides of a 9-inch springform pan. If using a water bath, wrap the outside with aluminum foil, covering the bottom and all the way up the sides.
- 2) In a small bowl, sift the flour, baking powder and salt together.
- 3) Beat the egg yolks in a large bowl with an electric mixer on high for 3 minutes. With the mixer running, slowly add 2 tablespoons of sugar and beat about 5 minutes more. Beat in the extracts.
- 4) Sift the flour mixture over the batter and stir in by hand, just until no more white flecks appear. Blend in melted butter.
- 5) If using the same bowl and mixer, wash the bowl and beaters really well (if any of the egg yolk is left, the whites will not whip correctly). Put the egg whites and cream of tartar into the bowl and beat on high until frothy. Gradually add the remaining sugar and continue beating until stiff peaks form. Fold about one-third of the whites into the batter, then fold in the rest.
- 6) Gently spread out the batter over the bottom of the pan and bake until set and golden (not sticky), about 10 minutes. Touch the cake gently in the center – if it springs back, it's done. Be careful not to let the top brown. Leave the crust in the pan and place on a wire rack to cool. Leave the oven on while you prepare the batter.
- 7) Put one package of cream cheese, 1/3 cup of sugar and the cornstarch in a large bowl and beat with an electric mixer on low until creamy, about 3 minutes, scraping the bowl several times. Blend in remaining cream cheese, one package at a time, scraping the bowl after each addition.
- 8) Increase mixer speed to medium and beat in the remaining 1 1/3 cups sugar, then the vanilla extract. Blend in the eggs, one at a time, beating well after each. Beat in the cream just until completely blended. Gently spoon batter over crust.
- 9) To use a water bath, place the cake in a large shallow pan containing hot water that comes 1 inch up the sides of the springform. Place in the oven and bake until the edges are light golden brown and the top is slightly golden, about 1 1/4 hours. Remove the cheesecake from the water bath, transfer to a wire rack and let cool for two hours. Then, leave the cake in the pan, cover loosely with plastic wrap and refrigerate at least four hours (overnight is best). While cake cools, make the sauce.
- 10) Combine 1/2 cup sugar and 2 tablespoons cornstarch in a large saucepan. Slowly add water and Mood Indigo and stir. Add blueberries; bring to boil over medium heat, stirring constantly. Let boil for one minute, stirring occasionally; remove from heat.
- 11) To serve, release and remove the sides of the springform. Slice the cold cake with a sharp, straight-edge knife. Spoon the blueberry sauce over the cheesecake. Cover any leftover cake and refrigerate.