

Crème Fraîche Cheesecake

with Fresh Strawberry Compote

Crust Ingredients

- 113g (8 tbsp) unsalted butter
- 140g (1 1/2 cup) graham cracker crumbs
- 45g (4 tbsp) brown sugar
- 3g (1/2 tsp) kosher salt

Filling Ingredients

- 680g (24 oz) cream cheese
- 225g (1 cup + 2 tbsp) sugar
- 25g (3 tbsp) all purpose flour
- 100g (1/2 cup) crème fraîche
- 70g (4 each) egg yolks
- 2 whole eggs
- 5g (1 tsp) vanilla extract
- Zest of 1 lemon

Topping Ingredients

- 450g (1 pound) strawberries
- 1 lemon for juice
- 150g (3/4 cup) sugar
- 30g (1/4 cup) cornstarch

Mise en Place

- 8–8.5" springform pan
- Parchment paper
- Pan spray
- Aluminum foil
- 2 medium mixing bowls
- Electric mixer (stand mixer or hand mixer)
- Rubber spatula
- 9x13" baking dish
- Knife
- Cutting board
- Medium saucepan

Crust Directions

- 1 Preheat your oven to 350°F.
- 2 Line an 8-inch springform pan with parchment paper and spray with pan spray. Wrap the bottom with aluminum foil. Because we'll be using a bain-marie (water bath) method to cook this cheesecake, this will act as an added layer of protection against the water and prevent the crust from getting soggy.
- 3 Melt the butter in your microwave or on your stovetop. Transfer to a mixing bowl and mix in the graham cracker crumbs, brown sugar, and salt.
- 4 Once the mixture holds together, transfer to the lined springform pan and press to form an even layer across the bottom. Bake until just set, about 7–10 minutes.

Filling Directions

- 1 Turn your oven to 325°F. In a medium bowl using an electric mixer, beat the cream cheese until softened. Slowly incorporate the sugar and flour.
- 2 Scrape down the bowl and mix for one minute more. Add the crème fraîche, then beat in the egg yolks, eggs, and vanilla extract.
- 3 Scrape down the bowl and mix one more time to fully incorporate. Fold in the lemon zest. Pour the filling into the prepared springform pan and smooth out the top.
- 4 Place the prepared pan in a 9x13 baking dish and move to the oven. While the dish is sitting in the oven, fill halfway with water.
- 5 Bake in the water bath until there's a slight jiggle and a toothpick inserted in the edge comes out mostly clean, about 1–1.5 hours.
- 6 Remove from the oven and set aside to cool for 1 hour. Transfer to your refrigerator to chill overnight.

Topping + Assembly Directions

- 1 Stem and quarter the strawberries. Toss the quartered strawberries into a medium saucepan, along with the juice of 1 lemon. In a small bowl, stir together the sugar and cornstarch to combine.
- 2 Mix the sugar and cornstarch into the berries, then cook over medium heat until the juices become transparent and start to thicken to a syrupy texture. Store in an airtight container in your refrigerator until you're ready to serve.
- 3 Remove the cooled cheesecake from your refrigerator and top with the strawberry topping.
- 4 Warm your knife in a pitcher of hot water and wipe it with a towel before cutting each slice (this makes the slices much cleaner).
- 5 Enjoy every last bite! I find it is superbly delicious on a Friday night in, relaxing into the sofa with a good movie and a bottle of Moscato d'Asti.