

Sous vide creamy cheesecake jars

Ingredients

450 g cream cheese, softened
100 g caster sugar
1/8 tsp salt
3 eggs
1 tsp vanilla extract
130 ml cream

Fresh fruit for topping, optional

Method

Place the cream cheese, sugar and salt in the bowl of a food processor and blend until smooth. Add the eggs, vanilla and cream and blend until mixture is smooth and combined.

Pour into preserving jars, do not over fill. Place on lids and gently close. Jars can be individually covered with foil if lids are not available. Place jars on the perforated stainless steel tray that has been lined with a sheet of paper towel.

Place cheesecakes in the oven on shelf level 2 with the enamel tray on shelf level 1. Select **Sous Vide** 80°C and cook the cheesecakes for 1 hour. Remove cheesecakes from oven and allow to cool at room temperature for 30 minutes. Refrigerate cheesecakes for at least 3 hours before serving.

Serve topped with your favourite fruit or biscuit crumble.