



Cheesecake

Ingredients

Cream Cheese

250 g.

Milk

½ tea cup

Butter

35 g.

Sugar

8 tbsps

Flour

3 filled tbsps

Eggs

1 unit

Zest of one lemon

Preparation:

Mix up the butter with the sugar; add the egg, the cream cheese, the milk and the lemon zest. Finally, add

the sifted flour trying not to form lumps.

Place the preparation on the TartaExpress previously covered with pionono. Cover and cook at full power for 2 ½ minutes.

Let the preparation cool down, unmold and top with raspberry or strawberry jam. Otherwise, you can leave in the TartaExpress and top with raspberry jelly.

