



Cheesecake Sous Vide

Desserts

Prep Time: 30 minutes **Cook Time:** 90 minutes **Total Time:** 120 minutes **Source:** Sous Vide Everything (Guga)

INGREDIENTS

CRUST

- * 1 package Nilla Cookies, crushed
- * 1/4 cup of Granulated Sugar (adjust to taste)
- * 1/3 cup butter, for softer consistency add an extra teaspoon

**BATTER

- * 4 (8 Ounce) packages cream cheese
- * 1-1/2 cups White Sugar
- * 3/4 cup Milk
- * 4 Whole Eggs
- * 1 cup Sour Cream
- * 1 tablespoon Vanilla Extract
- * 1/4 cup All-purpose Flour

DESCRIPTION

New York Style Cheesecake, made in small Mason jars and cooked using Sous Vide method.

DIRECTIONS

1. Prepare Sous Vide water bath for 185F cook
2. Add cookies, sugar and butter to a large bowl and mix with a spoon or fork (I used a stand mixer for about 5 minutes, then finished with a fork
3. Add cream cheese to a mixing bowl, start to mix on a low setting and add sugar, milk, eggs (1 at a time), sour cream, vanilla extract and flour
4. Continue to mix until there are no more lumps but do not over mix
5. Use a spoon to add crust to the bottom of Mason jars. Pack the crust down firmly (see notes below)
6. Pour cheesecake batter into jars on top of the crust and fill to 1/4" from the top of the jar (I used a large ladle to fill a large gravy pitcher for pouring into the jars)
7. Cook in a Sous Vide water bath at 185F for 90 minutes
8. Remove from water and refrigerate overnight

9. Decorate / garnish as desired and serve!

NOTES

4-Mar-2023 - I made this for the first time. I had a few small lumps in the batter. I don't think it will affect anything.

For a full-batch recipe, I filled 12 quarter-pint and 8 half-pint jars.

I added 1 packed tablespoon plus 1 packed teaspoon of Nilla crumb crust to the quarter-pint jars and 2 packed tablespoons in the half-pint jars.

I used a small wooden tamping tool to press the crust into the bottom of the jars.

I had some small air bubble coming out of the lids of a few jars once I submerged them. I pulled them out, tighten the lids and returned them.

Pro Tips and Tricks by Sharon Chen at <https://www.streetsmartkitchen.com/sous-vide-cheesecake/>

1. Soften the cream cheese and bring the eggs to room temperature. Leave the cream cheese blocks and eggs out of the fridge on the kitchen counter for an hour or two. You should be able to feel the softness with a gentle squeeze. This will help it blend easily without lumps.

2. Get rid of the air from the filled jars by tapping the bottoms of them against the kitchen countertop lined with a kitchen towel. It will make your cheesecake smoother and at the same time, prevent the jars from cracking in the sous vide bath.

3. Only seal the jars fingertip tight. Do not use the strength of your full palm to seal too tightly. Air does need to be released during cooking. Otherwise, your jars might crack.

4. One more thing you can do to prevent the jars from cracking is to place the jars in the sous vide bath before the water reaches the set temperature. You can even let the jars settle in water before turning on the sous vide machine.

5. Let the cheesecake cool to room temperature after cooking and refrigerate for at least four hours before serving. The chilling process will allow the cheesecake to set completely for the best result. Some suggest opening the jars to cool faster and patting dry the moisture from the lids, then putting the lids back on before moving into the fridge. Personally, once my jars are sealed, I don't open them until it's serving time to minimize air or potential bacteria getting into the jars. Cheesecakes can last longer in the fridge if unopened.