

THE LAUGHING COW® CHEESE CAKE

- DESSERT -

For 4 people

Preparation time: 20 min

Baking time: 40 min

Ingredients

- 1 short pastry
- 4 eggs + 4 egg yolks
- 80 g caster sugar
- 30 g flour
- 100 g cream cheese
- 2 portions Laughing Cow

Method

- 1 Preheat the oven to 280°C.
- 2 Place the short pastry in the cheese pie mould
- 3 Mix briskly 4 egg yolks, sugar, flour then the cheese until forming a homogenous and smooth paste.
Beat the 8 egg whites until firm and blend them in slowly with a flexible spatula to keep the texture.
- 5 Pour the apparatus in the mould, bake at 280°C for 10 minutes then at 260°C for around 30 minutes (without opening the oven).

