

Raciones para 2

160 g
Cream cheese

3
Eggs

130 g
White chocolate

Salt

Icing sugar (optional)

- 1 Whisk egg whites with a pinch of salt to firm peaks. In a large bowl, whisk cream cheese with melted white chocolate (use microwave or bain-marie to melt) and yolks.
- 2 Fold this mixture to the whipped egg whites gently. Pour the batter in a mold with baking paper.
- 3 Place it on a tray with water to bake it in a bain-marie.
- 4 Cook for 35 minutes at 175°C.
- 5 Chill it, unmold, and sprinkle some icing sugar on the top (optional).

Chef's Notes

<https://cookinglovers.teka.com/en/receta/cheesecake-al-horno-con-solo-3-ingredientes/>

