
Espresso Cheese Cake

*Chef Thomas Dinsmore - Vito's Restaurant - Sarasota, FL
Sarasota's Chef Du Jour - 1992*

CRUST

1 1/2 cups hazelnuts
1/3 cup sugar
3 tablespoons melted butter
1 tablespoon cocoa powder

FILLING

1 cup liquid espresso
24 ounces cream cheese
1 1/3 cups sugar
1 1/2 tablespoons cornstarch
1/4 teaspoon salt
1 1/2 teaspoons lemon peel
3 large eggs, room temperature
3 large egg yolks, room temperature
1/3 cup half-and-half
1/4 cup lemon juice
1 tablespoon coffee liqueur
1/2 teaspoon vanilla extract

Make the crust: In a bowl, mix the hazelnuts, sugar, butter and cocoa powder together. Press into the bottom of a ten-inch springform pan. Bake for 10 minutes at 325 degrees. Cool. Wrap the bottom and sides of the pan with aluminum foil.

In a saucepan, simmer the espresso to reduce the volume to 1/4 cup. Cool.

In a bowl, mix the cream cheese, sugar, cornstarch and salt until smooth. Beat in the eggs and yolks, one at a time. Mix in the remaining ingredients. Let stand 15 minutes; pop any air bubbles with a toothpick.

Pour the mixture into the springform pan with the crust. Place the pan into a large roaster with water (The water should come halfway up the sides of the springform pan).

Bake at 325 degrees for one hour and thirty minutes.

Dessert

Per Serving (excluding unknown items): 5827 Calories; 434g Fat (65.4% calories from fat); 108g Protein; 410g Carbohydrate; 15g Dietary Fiber; 2113mg Cholesterol; 3140mg Sodium. Exchanges: 3 Grain(Starch); 13 1/2 Lean Meat; 1/2 Fruit; 78 1/2 Fat; 22 Other Carbohydrates.