

LINDY'S CHEESECAKE · NEW YORK CITY

CHEESE FILLING:

2½ pounds cream cheese
 1¾ cups sugar
 3 tablespoons flour
 1½ teaspoons grated orange
 rind
 1½ teaspoons grated lemon
 rind
 Pinch of vanilla bean (inside
 pulp) or ¼ teaspoon
 vanilla extract
 5 eggs
 2 egg yolks
 ¼ cup heavy cream

Combine cheese, sugar, flour, grated orange and lemon rind, and vanilla. Add eggs and egg yolks, one at a time, stirring lightly after each addition. Stir in cream.

COOKIE DOUGH PASTRY:

1 cup sifted flour
 ¼ cup sugar
 1 teaspoon grated lemon
 rind
 Pinch of vanilla bean (inside
 pulp)
 1 egg yolk
 ½ cup butter or margarine

Combine flour, sugar, lemon rind and vanilla. Make a well in center and add egg yolk and butter. Work together quickly with hands until well blended. Wrap in waxed paper and chill thoroughly in refrigerator, about 1 hour. Roll out ⅛-inch thick and place over oiled bottom of 9-inch spring-form cake pan. Trim off the dough by running a rolling pin over sharp edge. Bake at 400°F. for 20 minutes, or until a light gold. Cool. Butter sides of cake form and place over base. Roll remaining dough ⅛-inch thick and cut to fit the sides of the oiled band. Fill form with cheese mixture and bake at 550°F. for 12 to 15 minutes. Reduce temperature to 200°F. and continue baking 1 hour. Let the cake cool for at least 2 hours before cutting. Yield: 12 portions.

CHERRY CHEESE PIE:

Using pastry recipe, roll pastry ⅛-inch thick and line an 11-inch oiled pan. Bake at 400°F. for 20 minutes. Add half Cheese Filling recipe. Bake at 450°F. for 10 to 12 minutes longer. Cool. Add fruit mixture, made by combining 2 cups sour cherries with ½ cup sugar, a pinch of cinnamon and ½ teaspoon lemon juice. Bring fruit to boil and add 2 teaspoons cornstarch blended with 2 tablespoons cherry syrup. Again bring to a boil and immediately remove from heat. Cool. Cover with strips of the pastry laid lattice-wise. Bake at 550°F. for 10 minutes, or until strips are brown. Yield: 10 portions.

NOTE: This recipe is both difficult and expensive to make.