

Sous Vide Meyer Lemon Cheesecake with Raspberry Sauce

<http://userealbutter.com/2017/02/26/sous-vidе-meyer-lemon-cheesecake-raspberry-sauce-recipe/>

based on [this recipe](#)

raspberry sauce

12 oz. frozen raspberries
2 tbsps water
4-6 tbsps granulated sugar, to taste (start with 4, add more as needed)
1 tbsp lemon juice

crust*

1/2 cup graham cracker crumbs
1 1/2 tbsps granulated sugar
1 1/2 tbsps unsalted butter, melted

cheesecake filling

16 oz. cream cheese, softened
1/2 cup granulated sugar
1/4 cup heavy cream
2 eggs
2 tbsps Meyer lemon zest
4 tbsps Meyer lemon juice
1 tsp vanilla extract

***Gluten-free options** include skipping the crust altogether, using about a cup of ground toasted pistachio nuts (omit the sugar and butter), or using crushed gluten-free cookies in place of the graham cracker crumbs.

Prepare your sous vide: Make sure your canning jars can fit into the sous vide vessel. Fill the vessel with enough water to cover the tops of the jars by at least an inch. Set the sous vide temperature to 176°F.

Make the raspberry sauce: Combine the raspberries and 2 tablespoons of water in a small saucepan over medium-high heat. Bring the contents to a boil, then reduce the heat to a simmer. Allow the fruit to simmer for 5 minutes, stirring and occasionally crushing the berries with the back of a spoon or spatula. Remove from heat. To get a raspberry purée you can: 1) run the sauce through a food mill or 2) give it a blitz in the blender until smooth, then strain through a fine mesh sieve. Pour the purée back into your saucepan with 4 tablespoons of sugar and a tablespoon of lemon juice. Add more sugar as needed. Set the pan over medium-high heat and stir until the sauce begins to boil. Reduce the heat to a simmer and cook until the sauce thickens (about 4-5 minutes). Set aside and let cool.

Make the crust: Mix the graham cracker crumbs and sugar together in a medium bowl. Stir in the melted butter until the mixture resembles wet sand.

Make the cheesecake filling: Beat the cream cheese and sugar together with a mixer until smooth and uniform. Mix in the heavy cream, eggs, lemon zest, lemon juice, and vanilla.

Prepare the jars: Use 7 8-ounce canning jars (mine were 7.4 ounces). Sprinkle 2 tablespoons of crust into the bottom of each 8-ounce jar. If you have crust left over, divvy it up among the jars if you like more crust. Don't press the crust down! This makes it incredibly hard to scoop it out for consumption. Instead, lightly tap the bottom of each jar on a surface lined with a kitchen towel to settle the crust evenly. Pour the cheesecake batter into each jar, leaving at least an inch of head room. Spoon a teaspoon or two of raspberry sauce on top of each cheesecake and gently swirl it into the cheesecake, keeping the rest of the sauce in the refrigerator for later. You don't have to swirl or even add the sauce to the cheesecakes if you prefer not to, in which case you can reserve all of the sauce in the refrigerator for serving.

Seal the jars: If using lids and twist rings (like a Ball jar), you want to twist the ring until finger tight. Finger tight means it's as tight as you can get it using your fingertips as opposed to a hydraulic mechanism or other such tools. In this instance, it means we want the lids to be tight enough to NOT ALLOW water into the jar (because it will ruin your cheesecakes), but not so tight that air cannot escape the jars. If using Weck jars, simply fit each lid with a rubber gasket and clamp onto the jars. **Note on Weck jars:** For canning, Weck says you shouldn't reuse the rubber gaskets. Since we are merely looking for a good seal on the cheesecakes for the 90 minute water bath, I reused my rubber gaskets that had been used in canning once before. They worked perfectly. If they start to crack or break, it's time to get a new(er) gasket.

Cook the cheesecakes: Using a jar lifter or other similar tool, lower each jar into the water bath. Watch carefully as the first ones might float or tip over. We want to keep them upright. If necessary, use a spoon to hold each one down until it begins to bubble. The hot bath will heat the air in the jars, causing it to expand and escape as little air bubbles from the jars. Once the air has evacuated the jars, they will remain upright. Also, if they are packed in without much room to move about, they should stay put. Cook the cheesecakes for 90 minutes. Remove from the water bath and let cool on the counter. Once cooled, refrigerate for at least 4 hours or preferably overnight.

Note: The cheesecakes will look like they have filled their jars because they are in a vacuum (when the air was expelled from each jar). When you open the lids, they will deflate. It's okay. It may not look pretty, but that is why you serve the cheesecakes with raspberry sauce on top.

Makes 7 individual cheesecakes.