

Swing Rhythm Cheesecake

By Jovana Petrovska



Swing Rhythm Cheesecake - Magic recipe

Time preparation:

Early 1920s. - Swing Era



Ingredients:

1. *1 cup of blues roots crumbs*

2. *(4 tablespoons) Quarter notes* 1 2 3 4

3. *(8 teaspoons) Eight notes* 1+ 2+ 3+ 4+

4. *1/2 tbs of quarter note and 1/2 tsp eighth note grouped together in a triplet* 1 a



Equipment:


Swing Era Pan



4/4 Time Signature Bowl



Method of preparation

1. Take *a cup of blues roots crumbs* and poor them in the *swing era pan*.
 2. Chop, clap and count *4 tablespoons of quarter notes* then mix them in the *4/4 time signature bowl*.
 3. Chop and subdivide the quarter notes into *8 teaspoons of eight notes*. Clap and count using a *straight feel* (as written) and mix them in the *4/4 time signature bowl*.
 4. As you proceed further, chop and subdivide the main beat equally, this time using *3 eight notes (1 and a)*. After you have done that, *melt “1 and”* in order to get the *combination of ½ tbs of quarter note and ½ tsp eight note grouped together in a triplet* and clap and count the notes using *swing feel*. Add them in the *swing era pan* together with the *4/4 time signature bowl* mixture then mix them with the *blues roots crumbs* to make the pie crust.
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Swing Rhythm Cheesecake Filling

Choose from the following 3 choices:

JAZZ

BLUES

SWING

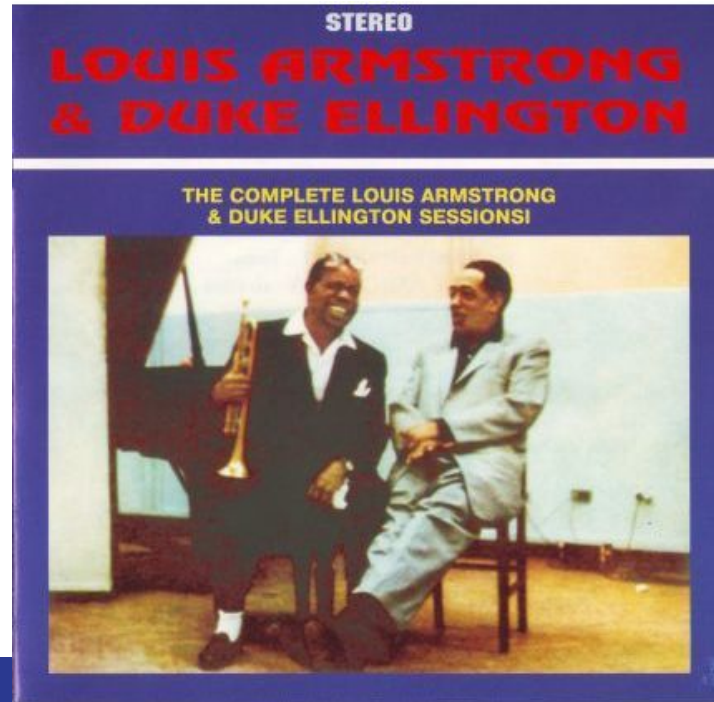


Decorations

Bake and let the cake cool at room temperature.

Decorations - Jazz standard song *"It Don't Mean a Thing"* performed by *Louis Armstrong & Duke Ellington*.

<https://www.youtube.com/watch?v=h2iEulpX910>



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ENJOY!

