



**BASQUE
CHEESECAKE**



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for 1 cheesecake d=18 cm

CHEESECAKE MASS

Ingredients	Total weight: ~ 1130 g	100%
• Cream cheese	540 g	48%
• Whipping cream 35%	270 g	24%
• Icing sugar	135 g	12%
• Whole eggs	150 g	13%
• Cornstarch	30 g	3%
• Sea salt	5 g	<1%
• Vanilla	1 pod	

- 1 Place cream cheese and icing sugar in a bowl of the stand mixer. Mix them with a paddle attachment on low speed until combined and slightly liquified.
- 2 Split the vanilla pod in half and add the seeds to the cream cheese and icing sugar mixture.
- 3 Put the cornstarch in a separate mixing bowl, add a little bit of the whipping cream and mix everything well with a whisk to avoid lumps.
- 4 Add the rest of the whipping cream, the room temperature eggs and salt, and mix with a whisk.
- 5 Gradually add the egg mixture to the cream cheese mixture, mixing at low speed in the stand mixer. Continue mixing until all ingredients combine. The cheesecake mass should be liquid, smooth and shiny.

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BAKING THE CHEESECAKE

Ingredients

- Cheesecake mass

- 1 Prepare a baking tray lined with a silicone mat and a cake ring d=18 cm and h=6 cm. Line the cake ring with the parchment paper, it should cover the sides and the bottom. Then put the second layer of parchment paper to create more ruffles.
- 2 Remove the excess of parchment paper with scissors.
- 3 Pour the cheesecake mass into the ring.
- 4 Place the cheesecake in the fan-assisted oven, preheated to 250 °C / 482 °F, for about 15 minutes.
TIP
 - If a fan-assisted oven is not available, set the temperature 20 °C / 68 °F higher and check the doneness of the cheesecake.
- 5 When ready, the cheesecake should set on the sides but stay rather liquid in the center. The surface of the cheesecake should be uniformly dark brown. Also you can check the doneness of the cheesecake by inserting a probe thermometer into it: the internal temperature has to be around 70 °C / 158 °F.
- 6 Leave the cheesecake at room temperature for about 2 hours to cool down and then put it in the fridge to cool completely for 6 hours, better overnight.
- 7 Unmold the Basque cheesecake, transfer it to a cake board, peel off the parchment paper and serve.