



BURNT BASQUE CHEESECAKE



Prep time
15 min



Cooking time
55 min



Portions
8



Burnt Basque Cheesecake

Chef Notes

- Use room-temperature ingredients for a smooth, lump-free batter.
- Don't overmix the batter once the cream is added.
- A dark top is normal! The caramelised top is a signature feature of Basque cheesecake.
- The centre should still wobble slightly when you remove it from the oven.
- Chill before serving for the best texture and flavour
- Decorate with fresh berries/icing sugar/berry compote

Skill Badges



Ingredients

150 grams 3/4 cup sugar
40 grams 1/3 cup Maizena (cornstarch)
1/2 tsp salt (or kosher salt)
2 tsp vanilla extract
500 grams cream cheese (full fat)
3 large eggs
250 ml /1 cup cream

Equipment

loaf tin
baking paper
food processor or electric mixer
measuring cups and spoons
spatula
mixing bowl
whisk

Method

Step 1

Prepare the tin: Preheat the oven to 200°C. Line a loaf tin with crumpled baking paper, letting some hang over the sides.

Step 2

In a food processor, blend the sugar, Maizena, salt, and cream cheese until smooth. Or use an electric whisk

Step 3

Add the eggs one at a time, mixing well after each addition.

Step 4

Pour in the cream and mix until just combined. Do not overmix.

Step 5

Pour the mixture into the prepared tin and smooth the top. Bake for 45–55 minutes until the top is dark golden brown and the centre still has a slight wobble.

Step 6

Leave to cool completely in the tin, then refrigerate for at least 4 hours (or overnight). Lift out using the baking paper, slice, and enjoy.