

# Basque Cheesecake

## EQUIPMENT

Scales, 10 inch Springform Tin, Stand Mixer with Paddle Attachment, Spatula, Whisk, Baking Paper, Sieve

## INGREDIENTS

900gm Softened Cream Cheese, 460gm Thickened Cream, 300gm Caster Sugar, 6 Large Eggs, 45gm Plain Flour,  
¼ Teaspoon Vanilla, Pinch of Salt

## METHOD

Line the springform tin with two sheets of baking paper ensuring there is excess overhang to allow for the cake to rise.

Place the cream cheese in the bowl of a stand mixer and mix on medium high speed until smooth. Add vanilla and salt and continue mixing.

Slowly introduce the sugar in stages to the cream cheese while continuing to mix until the mixture is smooth and not grainy.

Next add the eggs one at a time beating in between each addition, finally add the cream and mix on a slower speed until combined.

Remove the bowl from the mixer and add the flour and mix through by hand with a whisk.

Pass the mixture through a sieve into the cake tin and place into a preheated oven combi setting (25% Steam) 230°C for 40-45 minutes.

Once baked remove from the oven and cool in the tin to room temperature then transfer to the fridge to cool completely for 4-5 hours.

Once chilled remove the tin and carefully remove the paper, slice portions with a hot knife.

## HINTS & TIPS

Although this recipe is super easy the whole methodology is designed to ensure the texture is super smooth, we have gone to the extra step of passing the mixture through a sieve to ensure there are no lumps at all.

The best sign to know the cake is cooked perfectly is to give the tin a gentle shake once removed from the oven, there should be a 'wobble' in the middle much like the wobble of a good jelly.