

Cherry Basque Cheesecake



Ingredients

- 420 g cream cheese (full-fat, room temperature)
- 200 g heavy cream 33%
- 95 g cherry purée (smooth, unsweetened)
- 18 g dried cherry powder (finely ground)
- 80 g sugar
- 50 g egg yolks
- 76 g whole eggs (about 1½ large eggs)

Fresh berries for decoration

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 1 cake

 Preparation time: 20 minutes
Cooking time: 60 minutes

REALIZATION

1. In a large bowl, soften the cream cheese until smooth using a spatula or paddle (avoid incorporating air).
2. Gradually add the egg yolks and the whole eggs, mixing gently after each addition.
3. Add the sugar and mix until fully dissolved and creamy.
4. Blend the mixture with a hand-blender.
5. Slowly pour in the heavy cream, mix again.
6. Add the cherry purée and dried cherry powder.
7. Blend until smooth and homogeneous.
8. If needed, strain the batter for an ultra-silky texture.
9. Line the pan generously with parchment paper, letting it rise well above the edges.
10. Do not grease the pan — the parchment should create natural folds for the classic Basque look.
11. Pour the batter into the prepared pan.
12. Bake at 230–250°C (446–482°F) for 30 minutes
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16. Lower the oven to 180–200°C (356–392°F) and continue baking 15–25 minutes.
17. Baking time depends on oven power and pan height.
18. Remove from oven and let cool at room temperature.
19. The cheesecake will deflate — this is normal and desirable.
20. For best texture, chill at least 4 hours, preferably overnight.
21. Decorate with a fresh berries, I'm using fresh raspberry.
22. Enjoy!