



# Burnt Basque Classic Cheesecake





## Ingredients

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- 450 g cream cheese (room temperature)
- 130 g sugar
- 21 g all-purpose flour
- 1 g salt
- 206 g heavy cream
- 157 g eggs (about 3 large eggs)
- 2 g vanilla extract

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1 cake

🕒 Preparation time: 20 minutes  
🕒 Cooking time: 15 minutes

## REALIZATION

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1. Place the cream cheese in a large bowl.
2. Add the eggs to the cream cheese.
3. Pour in the heavy cream and vanilla extract.
4. Add the sugar, flour, and salt.
5. Blend everything using an immersion blender until the batter is completely smooth and silky (about 1.5–2 minutes).
6. The batter should be fully emulsified with no lumps.
7. Cover the bowl and refrigerate the batter until it reaches 4°C, about 2 hours.
8. This step helps the batter stabilize and improves the final texture.
9. Wrap the outside of a cake ring or springform pan with aluminum foil.
10. Line the inside with a large sheet of parchment paper, pressing it in so it forms natural folds.
11. The parchment should extend above the rim of the pan to create the classic rustic Basque cheesecake shape.
12. Pour the chilled batter through a fine strainer into the prepared pan.
13. Gently stir the surface or tap the pan lightly to release air bubbles.
14. Preheat the oven to 250°C.
15. Bake the cheesecake for about 15 minutes.
16. The cheesecake is ready when the internal temperature reaches 64–68°C.
17. The top should be deeply caramelized and dark brown.
18. Let the cheesecake cool completely at room temperature.
19. Once cooled, refrigerate it overnight.
20. This resting time allows the texture to set and develop the signature creamy Basque center.
21. Enjoy!