



## Basque Burnt Cheesecake

### Overview

**Difficulty:** Easy

**Servings:** 6 - 8

**Preparation Time:** 20 mins

**Cooking Time:** 50 mins

**Cooling Time:** 50 mins

## Ingredients

200ml Heavy Cream

1 Lemon

40g Sifted Cake Flour

330g Egg

350g Light Brown Sugar

1 kg Cream Cheese (Room Temperature)

1 Teaspoon Vanilla Extract

1 Teaspoon Sea Salt

2 Tablespoons Vegetable Oil

# 1. Methods

## Step 1

Preheat the oven to 180°C using 4D Hot Air mode.



## Step 2

Brush a 10" circular mould with oil and line it with baking paper.



## Step 3

Sift cake flour into a large bowl and set aside.



#### Step 4

Using the paddle whisk attachment, beat cream cheese, lemon zest, vanilla extract, sea salt and light brown sugar until smooth for 4 minutes at medium speed.



#### Step 5

Add eggs one at a time, allowing it to mix well before adding the next.



### Step 6

Add in heavy cream to achieve a silky and rich texture and continue mixing at a lower speed.



### Step 7

Add sifted cake flour gradually to the mixture, while increasing to medium speed.



### Step 8

Once the batter is smooth and homogenous, pour it into the mould and bake it for 20 minutes.



### Step 9

Rotate the mould 180° and bake it for another 30 minutes for even baking.



### Step 10

Remove the cake from the oven and allow it to cool for 50 minutes. After that, chill it in the refrigerator for another 60 minutes, for the best taste.



### Step 11

If the cake is stored in the refrigerator for more than a day, allow it to temper in room temperature for about an hour before cutting and serving.

