

# Caramel Apple Basque Burnt Cheesecake



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## Ingredients:

### Caramel Apple

1/2 pc (~150g)	Apple
30g	Granulated sugar
1 tsp	Water
5g	Butter (unsalted)
A pinch	Sea salt
1 tsp	Rum
30g	Fresh cream

### Basque Burnt Cheesecake

180g	Cream cheese
22g	Icing sugar
A pinch	Sea salt
70g	Egg wash
10g	Corn starch
8g	Cake flour
70g	Fresh cream
1/2 tsp	Lemon juice
1/2 tsp	Rum

### Decoration

1 tsp	Non-melting icing sugar
1 pc	Marshmallow
1 slice	Dried apple slice
1 pc	Thyme
1 roll	Cinnamon roll
Appropriate	Cinnamon powder

## Workflow:

### Caramel Apple

1. After peeling the apple, cut it into 2mm round slices, and use a no.7 cutting die to carve out several olive-shaped apple slices of the same size.
2. Add granulated sugar and water to a pot, heat over medium to high heat, continue to heat until it turns caramel color, turn off the heat, add sea salt and butter and cook until dissolved.
3. Pour in the apple slices, stir fry over low heat until the apples become soft (1 minute~), turn off the heat, add the rum and stir well.
4. Take out the caramel apples, place half of the apple slices in the bottom of the mold and spread out one by one, drizzle with 1 tsp of the caramel liquid.
5. Pour the remaining caramel liquid back into the pot, heat it over low to medium heat until the caramel liquid in the pot thickens and has large lava-like bubbles. Add fresh cream and mix well. After heating for 30 seconds, turn off the heat and pour it out to a mixing bowl and leave to cool.

### Basque Burnt Cheesecake

1. Add the cream cheese to a mixing bowl and beat until smooth. Add in icing sugar and sea salt and beat until feathery. Add in egg wash in 3 batches and beat until smooth.

2. Sift in a and blend until smooth, add fresh cream in 2 batches, blend until completely smooth. Then add lemon juice, rum and caramel liquid and stir well.
3. Pour half of the batter into the mold, top with the remaining apple slices, and pour in the remaining batter.
4. Put in the oven and bake with 4D HotAir at 220°C for 25 minutes.
5. After baking, take it out from the oven and let it cool to skin temperature. Unmold the cake and place it upside down. Sprinkle with non-melting icing sugar, garnish with marshmallows and cinnamon roll, insert dried apple slice, sprinkle a little cinnamon powder on top, and garnish with thyme.

## Setting procedure:

4D HotAir 120°C  
Cooking time: 25 mins  
(Preheated steam oven)

4D HotAir

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