BASQUE-STYLE CHEESECAKE RECIPE

Basque-Style Burnt Cheesecake



Traditional Basque Cheesecake (Restaurante La Viña - San Sebastián, Spain)

CAKE TIN	BAKE TEMP	SAFETY TEMP	SERVINGS
15cm solid aluminium (7.5cm high)	**210-220°C** (30-35 minutes)	**72-74°C core**	**8-10**

INGREDIENTS

• **Cream cheese**	**400g**	
• **Whipping cream**	**300g**	(30% fat content or more)
• **Caster sugar**	**120g**	(or granulated sugar)
• **Whole eggs**	**80g**	(approx. 1½ large eggs, room temp)
• **Egg yolks**	**70g**	(approx. 3-4 large egg yolks, room temp)
• **Wheat flour**	**4g**	(2.22g or ½ tsp cornflour for a gluten-free option)
• **Salt**	**1-1.5g**	(approx. ¼ tsp or a generous pinch)

EQUIPMENT NEEDED

- 15cm diameter × 7.5cm high solid aluminium cake tin
- Digital kitchen scales & measuring spoons
- Spatulas & whisk
- Clean dry kitchen cloths (for drying wet baking paper)
- Probe thermometer plus oven thermometer
- Large container or basin for ice bath
- Greaseproof baking paper
- Mixing bowls
- Fine-mesh sieves (one large, one small)
- Stick blender (optional, for final emulsion)
- Oven & oven gloves
- Ice & water

Copyright 2026 JLPublishing

PREPARATION & METHOD

1. Temperature Prep: Ensure all ingredients (cream cheese, whipping cream, eggs, yolks) are brought to room temperature before starting. This creates a silky emulsion with no separation.

2. Cake Tin Preparation (Malleable Baking Paper Technique): Cut a piece of baking paper big enough to leave generous excess hanging over the edges (which serves as handles to lift the cheesecake out of your solid 15cm × 7.5cm aluminium tin). Crumple the baking paper into a tight ball using your hands, wet it thoroughly with water, then unfold and extend it over a clean dry cloth. Cover with another dry cloth and pat dry thoroughly. The paper will now be soft, dry, and malleable, making it effortless to line the cake tin smoothly. One or two layers can be used as desired.

3. Mixing Procedure: All can be simply mixed together using a stick blender, or follow the steps below for a smoother texture.

- **Sugar, Salt and Flour:** Mix the three dry ingredients in a container and shake it to mix evenly and avoid lumps.
- **Sugar Mixture and Cream:** Mix the whipping cream with the sugar/flour mixture (above) until fully dissolved.
- **Egg and Yolk Mixture:** In a separate bowl, whisk the whole eggs and egg yolks together.
- **Sieve into Cream:** To guarantee all egg membranes are removed, pass the egg mixture through a fine sieve directly into the cream-sugar mixture and mix well while avoiding introducing air.
- **Emulsifying with Cream Cheese to Create a Batter:** Place the room-temperature cream cheese in a large mixing bowl then add the sieved cream/egg liquid mixture in small steps, mixing continuously until fully combined. At this point, a stick blender can be used briefly to ensure a good emulsion of all ingredients. Next, pass the mix through a sieve to ensure no lumps are present. Alternatively, you can skip using the stick blender and directly pass the batter through a sieve to ensure no lumps are present and continue to step 4, below.

4. Optional Resting Period (Air Bubble Removal): If you notice many air bubbles after mixing, place the batter in the fridge for a few hours or all day to allow the bubbles to rise to the top and dissipate. Important: Before baking, bring the batter back to room temperature.

5. Baking: When it is at room temperature, pour the smooth batter into the paper-lined tin. Bake in a preheated oven at 210-220°C for 30-35 minutes until the top is deeply caramelised. Use a probe thermometer to check the core reaches 72-74°C for safety.

6. Cooling & Chilling: Immediately place the tin containing the baked cheesecake into an ice bath to cool rapidly and avoid overcooking. Once it reaches room temperature, which can take 1-2 hours, transfer the tin into the fridge to chill for at least 6 hours, ideally overnight.

7. Serving: Take the cheesecake out of the fridge 30 minutes to 1 hour before serving to enjoy it at room temperature, or serve directly from the fridge if a firmer texture is preferred. Use the excess baking paper as handles to lift the cake straight up out of the solid cake tin.

NOTES

Personal Notes & Variations:

Copyright 2026 JLPublishing