

# BASQUE CHEESECAKE

Every single day I hear from people who've entered cheesecake heaven by making this cake! More like a set custard, it's very jiggly when first cooked, then firms up as it cools. Don't be alarmed by the dark exterior - that caramelised surface has just the right touch of bitterness to take the edge off the creamy interior.



Serves: 10

Time: 1 hour 15 minutes



## INGREDIENTS

### TM5

7 eggs

1000 grams (35.3 oz) cream cheese, chopped in cubes

350 grams (12.3 oz) white sugar

500 grams (17.6 oz) cream

30 grams (1 oz) flour

### TM31 & TRADITIONAL CAKE MIXER

6 eggs

900 grams (31.7 oz) cream cheese, chopped in cubes

300 grams (10.6 oz) white sugar

400 grams (14 oz) cream

30 grams (1 oz) flour



## METHOD

1. Preheat oven to (200°C/390°F) (see Tips).
2. Place eggs into mixing bowl and mix **20 sec/speed 4**.
3. Add cream cheese and mix **30 sec/speed 5**. Scrape down and mix for a further **30 sec/speed 5.5** or until smooth.
4. Add sugar and mix **1 min/speed 5**.
5. Add cream and mix **30 sec/speed 5**. Scrape down and mix for a further **30 sec/speed 5** or until smooth.
6. Add flour and mix **2 min/speed 5**.
7. Line a 22 cm springform tin with paper, ensuring paper extends 10 cm beyond the top of the tin. Pour cheesecake mixture into lined tin.

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8. Cook for 1 hour (200°C/390°F) (see Tips). Cool in tin. When cool, carefully open springform tin, peel away paper and transfer to a serving plate.

## TRADITIONAL METHOD

1. Preheat oven to 200°C (390°F).
2. Place eggs into mixer bowl and mix until smooth and combined.
3. Add cream cheese and blend until smooth, stopping the scrape the sides of the bowl as necessary.
4. Add sugar and mix until smooth.
5. Add cream and mix until smooth.
6. Add flour and mix until smooth.
7. Line a 22 cm springform tin with paper, ensuring paper extends 10 cm beyond the top of the tin. Pour cheesecake mixture into tin.
8. Cook for 1 hour (200°C/390°F) (see Tips). Cool in tin. When cool, carefully open springform tin, peel away paper and transfer to a serving plate.

Serve it with berries or just keep your bliss pure!

### Tips

- Check the cake is ready using the 'jiggle test': you want a little bit of wobble in the centre and not too much around the edge. Err on the side of over-baking rather than under-baking if you are not sure.



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• It is normal for the cake to darken on top as it caramelises but if you are concerned it's getting too dark, place a sheet of baking paper over the cake about halfway through baking time.

• **Gluten-free** cake lovers can replace the plain flour with corn flour, arrowroot or gluten-free flour.

• **Lactose-free** cake lovers, guess what! A subscriber has successfully used Liddells lactose-free cream cheese and Zymil lactose-free light thickened cream. Adam says, "The texture looked a little thinner than yours towards the end, so I added 50 grams (2 oz) of flour instead of 30 grams (1 oz). It was done in 70 mins."

• **LCHF** cake lovers can try Soph Wright's version: "Sugar subbed for 200 grams (7 oz) baking stevia (which I would reduce again to 150 grams (5 oz)) and flour subbed for 10g coconut flour." And she looooved the result. In fact, she sent me a very funny email while it was cooling: "Well I have just made the Basque Cheesecake (finally!) and I am very very upset and angry, and felt compelled to email you. Why do I have to wait so long for it to cool down???? Ahhhhhhhh it's killing me, taunting me with its sexiness.....patience has never been my strength."



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Serves: 10



## SHOPPING LIST:

### TM5

- Eggs (7)
- Cream cheese (1000 grams / 35.3 oz)
- White sugar (350 grams / 12.3 oz)
- Cream (500 grams / 17.6 oz)
- Flour (30 grams / 1 oz)

### TM31 & TRADITIONAL CAKE MIXER

- Eggs (6)
- Cream cheese (900 grams / 31.7 oz)
- White sugar (300 grams / 10.6 oz)
- Cream (400 grams / 14 oz)
- Flour (30 grams / 1 oz)



## NOTES & TIPS: