

Classic Basque cheesecake

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Yield: 1 cake (18 cm form)

Ingredients

- 600 g cream cheese
- 150 g sugar
- 4 eggs
- 250 ml 35% fat cream
- 15 g wheat flour

Instructions

- 1.** Preparation of the mass: In a bowl, mix cream cheese with sugar and cream until smooth. Add the eggs one at a time, beating lightly after each. Finally, sprinkle the flour and mix everything again so that there are no lumps.
- 2.** Preparation of the form: Line the baking form with baking paper so that its edges protrude about 7 cm upwards - the mass rises strongly during baking, and then collapses as it cools.
- 3.** Baking: Preheat the oven to 220 °C (top-bottom). Bake on the highest shelf of the oven for about 30 minutes. The top should darken nicely and the center of the cake should still jiggle slightly when removed – don't worry, it will firm up as it cools!
- 4.** Cooling: Let the cake cool at room temperature for a few hours, then transfer to the refrigerator overnight. This will make its texture just perfect .

Notes

Choose the quantities of ingredients according to the available baking form (18 cm or 23 cm):

Cream cheese (Philadelphia type): 600 g (for 18 cm form) | 1000 g (for a 23 cm form)

Sugar: 150 g | 250 gr

Eggs: 4 pcs. | 5 pcs.

Fat cream (35%): 250 ml | 400 ml

Wheat flour: 15 g | 25 g



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