



BURNT BASQUE CHEESECAKE

INGREDIENTS

180G CASTER SUGAR - 600G FULL FAT CREAM CHEESE - 3 MEDIUM EGGS - 300ML SOUR CREAM - 25G CORNFLOUR - ZEST OF 1 LARGE ORANGE

INSTRUCTIONS

1. IN THE MORNING LEAVE THE CREAM CHEESE, SOUR CREAM AND EGGS OUT FOR AN HOUR TO SOFTEN AND COME TO ROOM TEMPERATURE.

2. GREASE THE INSIDE OF A 20CM SPRINGFORM CAKE TIN WITH A LITTLE BUTTER THEN LINE BY PUTTING ONE RECTANGULAR SHEET OF BROWN PARCHMENT PAPER INTO THE CENTRE OF THE TIN THEN TURN THE TIN 180 DEGREES AND REPEAT. SQUASH ANY OVER LAP INTO THE SIDES OF THE TIN AND YOU CAN TRIM OFF ANY MAJOR EXCESS BUT YOU DO WANT TO SEE RAGGED PAPER OVER THE EDGE, THIS IS THE TRADITIONAL LOOK!

3. IN A MIXER BEAT THE CREAM CHEESE AND SUGAR TOGETHER FOR 4 MINUTES ON A MEDIUM SPEED THEN ADD THE EGGS ONE AT A TIME AND FINALLY THE SOUR CREAM TILL SMOOTHLY INCORPORATED. FINALLY TURN DOWN THE SPEED A LITTLE AND ADD A GOOD FEW PINCHES OF SEA SALT AND THE CORNFLOUR AND ORANGE ZEST.

4. POUR THE WHOLE MIX INTO THE CAKE TIN AND COOK AT 180C FAN OVEN FOR 50 MINUTES. IT WILL BE REALLY DARK ON TOP BY THE END BUT AGAIN, THIS IS THE LOOK YOU ARE GOING FOR, THAT COLOUR IS PURE FLAVOUR.

5. LEAVE IT TO REST BEFORE SERVING FOR AS LONG AS YOU CAN, IDEALLY AT LEAST 2-3 HOURS. TO SERVE, SIMPLY REMOVE FROM THE CAKE TIN AND SERVE IN THE PAPER ON A PLATE AT THE TABLE AND CAREFULLY UNWRAP IT AND SLICE IT IN FRONT OF YOUR GUESTS. IF YOU FOLLOW THE TIMES AND TEMPERATURES ABOVE YOU SHOULD HAVE A SILKY SMOOTH CHEESECAKE WITH THE SLIGHTEST DIP IN THE MIDDLE. A DREAM OF A CHEESECAKE.

6. SERVE WITH A CHILLED MOSCATEL, LOTS OF IT.