



BRUNT BASQUE CHEESECAKE

BY
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1- CLASSIC

CREAM CHEESE	445GRM
FRESH CREAM	170GRM
CASTER SUGAR	90GRM
ALL PURPOSE FLOUR	45GRM
WHEY PROTEIN	15GRM
SALT	1/2 TSP
CONDENSED MILK	150G
MILK	90ML
VANILLA	1/4 TSP

2- CHOCOLATE

DARK CHOCOLATE	80GRM
FRESH CREAM	140GRM
CREAM CHEESE	450GRM
CASTER SUGAR	70GRM
CONDENSED MILK	125GRM
VANILLA	FEW DROPS
MILK	160GRM
ALL PURPOSE FLOUR	25GRM
WHEY PROTEIN	7GRM
COCOA POWDER	5GRM
SALT	1/2 TSP

3- PISTACHIO

PISTACHIO	90GRM
CASTER SUGAR	77GEM
CREAM CHEESE	385GRM
FRESH CREAM	150GRM
CONDENSED MILK	130GRM
VANILLA	FEW DROPS
MILK	135ML
ALL PURPOSE FLOUR	37GRM
WHEY PROTEIN	15GRM
SALT	1/4 TSP

METHOD

1. IN A MIXER JAR, BLEND CREAM CHEESE AND FRESH CREAM UNTIL SMOOTH.
2. IN A LARGE BOWL, MIX CASTER SUGAR, ALL PURPOSE FLOUR, WHEY PROTEIN, AND SALT WITH CONDENSED MILK TO FORM A THICK BATTER. GRADUALLY ADD MILK AND MIX UNTIL SMOOTH.
3. FOLD IN THE BLENDED CREAM CHEESE MIXTURE AND VANILLA. MIX TO FORM A LUMP-FREE BATTER.
POUR THE BATTER INTO A PARCHMENT-LINED CAKE TIN. BAKE AT 220°C FOR 30-35 MINUTES UNTIL THE TOP IS DEEPLY GOLDEN AND THE CENTER SLIGHTLY JIGGLES.
4. LET THE CHEESECAKE COOL COMPLETELY AT ROOM TEMPERATURE. REFRIGERATE FOR 8 HOURS BEFORE SERVING.

FOR BISCOFF BURNT BASQUE

1. SKIP PISTACHIOS AND MIX SUGAR WITH DRY INGREDIENTS
2. TO THE BLENDER ADD 90GRM BISCOFF SPREAD ALONG WITH CREAM CHEESE

FOR NUTELLA BURNT BASQUE

1. SKIP PISTACHIOS AND MIX SUGAR WITH DRY INGREDIENTS
2. TO THE BLENDER ADD 90GRM NUTELLA SPREAD ALONG WITH CREAM CHEESE

FOR CHOCOLATE SAUCE

COUVERTURE CHOCOLATE	600GRM
OIL	40ML
CANDY COLOR	FEW DROPS

1. IN A BOWL, MELT CHOCOLATE UNTIL SMOOTH, ADD OIL AND EMULSIFY WELL.
2. OPTIONALLY ADD COLOR

PRO TIPS FOR BURNT BASQUE CHEESECAKE

ENSURE CREAM CHEESE AND FRESH CREAM ARE AT ROOM TEMPERATURE BEFORE BLENDING. THIS PREVENTS LUMPS AND GIVES A SILKY TEXTURE.

THE BATTER RISES AND BROWNS DRAMATICALLY. A DEEP 7-8 INCH TIN WITH HIGH PARCHMENT SIDES HELPS CONTAIN THE RISE AND GIVES THAT SIGNATURE RUSTIC EDGE.

BLEND JUST UNTIL SMOOTH. OVERMIXING CAN INCORPORATE TOO MUCH AIR, CAUSING CRACKS OR UNEVEN TEXTURE.

FOR A PROFESSIONAL FINISH, STRAIN THE FINAL BATTER THROUGH A SIEVE BEFORE BAKING. IT REMOVES ANY TINY LUMPS AND MAKES THE CENTER ULTRA CREAMY.

BAKE UNTIL THE TOP IS DEEPLY GOLDEN AND THE CENTER JIGGLES SLIGHTLY WHEN SHAKEN. IT WILL SET AS IT COOLS.

LET IT COOL IN THE TIN AT ROOM TEMPERATURE BEFORE REFRIGERATING. SUDDEN CHILLING CAN CAUSE SHRINKAGE OR CRACKS.

FOR BEST FLAVOR AND TEXTURE, REFRIGERATE FOR AT LEAST 8 HOURS. THE FLAVORS DEEPEN AND THE TEXTURE BECOMES CUSTARD-LIKE.

DIP YOUR KNIFE IN HOT WATER AND WIPE BEFORE SLICING. THIS GIVES CLEAN, ELEGANT CUTS.

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