

Basque cheesecake



**GAGGENAU**

# Basque cheesecake

The combi-steam oven is perfect for cheesecake. The heat allows the cheesecake to cook faster and brown evenly with a silky smooth texture to die for.

## Gaggenau appliances

Combi-steam oven

**Preparation time** 15 minutes

**Cooking time** 55 minutes

**Serves** 8 to 10

**Category** Dessert

## Ingredients

6 large eggs, room temperature

1kg cream cheese, at room temperature, chopped in cubes

1½ cups caster sugar

1 vanilla bean, seeds scraped

2 cups thickened cream

⅓ cup plain flour

Fresh berries to serve

## Preparation

1. Preheat oven to **Hot air 200°C + 30% humidity**. Line a 24cm spring form tin with paper, ensuring paper extends 10cm beyond the top of the tin.
2. Place eggs into bowl of a freestanding mixer and mix until smooth and combined. Add cream cheese and blend until smooth, stopping to scrape the sides of the bowl as necessary. Add sugar, vanilla seeds and cream and mix until smooth. Add flour and mix until smooth. Pour cheesecake mixture into tin.
3. Cook for 55 minutes on shelf position 1. Remove from the oven. The cake mixture will appear quite wobbly and unset. It will continue to set as it cools. Cool on a wire rack in tin. When cool, carefully open springform tin, peel away paper and transfer to a serving plate.

## To finish

1. Serve with fresh berries.