

Burnt Basque Cheesecake De la Viña-style

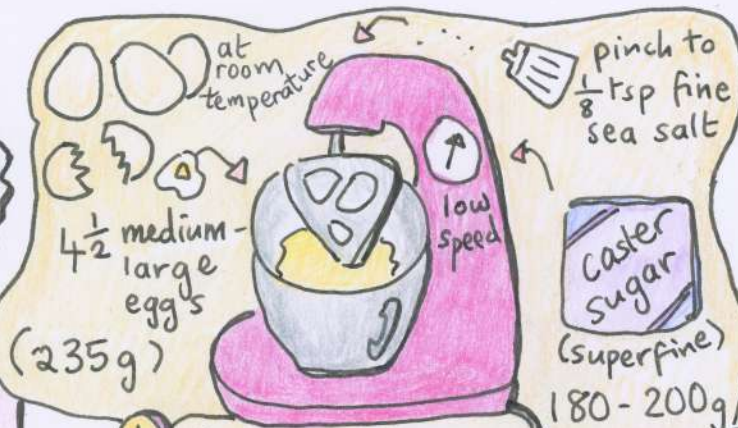
Preheat oven to 210°C/410°F
static non-convection oven

Will be very wobbly

Bake 40 minutes

Place in lower-middle of oven. Lower heat to 200°C/390°F

Note! in la Viña they moisten the paper a little.

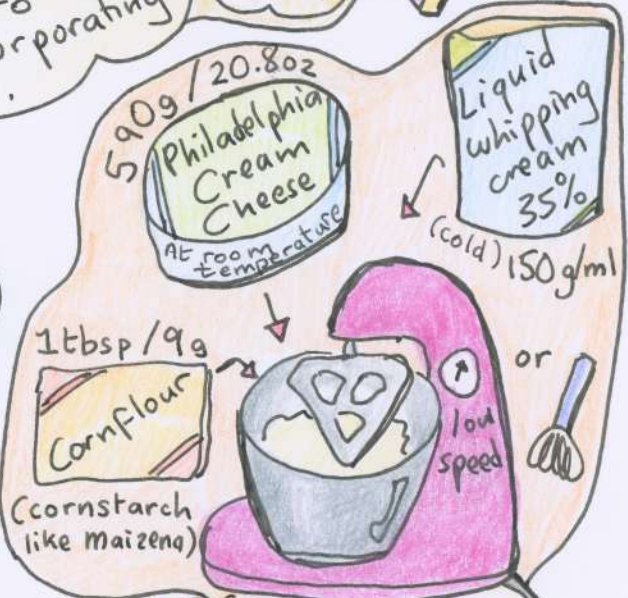


1 Stir slowly on standmixer or by hand for 20-30 seconds to combine without incorporating air.



4/5 to 3/4 cup + 6 1/2 tsp

5 After 30 mins check cheesecake. If pale and flat raise heat to 210°C/410°F. Bake till puffed and darkened (5-10 mins). If too dark cover with baking paper.



2 Add remaining ingredients and stir slowly 1 or 2 minutes until smooth. If lumpy use hand whisk to stir until smooth. Don't incorporate air.



3 Pour into prepared mould. Tap a few times on counter to eliminate air bubbles.