Miguel Maestre's Burnt Basque Cheesecake

User Rating: ★★★★☆

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"This delicious Spanish classic has become a real favourite in Australia over the last few years – everyone wants to know how to make it! Well, it is a very simple recipe. The secret? Make sure you burn it. This is the only time you're allowed to burn your food in the kitchen! But seriously, there is a very fine line between caramelised and burnt – finding that edge is the secret to this dish. Keep a close eye on it during the last 15 minutes of cooking. This cheesecake is best served at room temperature," says Miguel Maestre

Ingredients

- 4 eggs, at room temperature
- 585 g cream cheese, at room temperature
- 245 g caster sugar
- 290 ml thickened cream (minimum 35% fat)
- 3 tablespoons cornflour
- pinch of salt flakes

Method

1. Preheat the oven to 200°C (fan-forced). Grease a 23 cm springform tin and line with crushed baking paper, extending it 2 cm over the edge.

2. Beat the cream cheese until smooth and creamy. Add the eggs, one at a time, beating well after each addition. Gradually beat in the sugar,

then the cream. Add the cornflour and salt and beat until smooth.

3. Pour the batter into the prepared tin and tap gently on the bench to remove any air bubbles. Rest for 5 minutes, then bake for 55 minutes or until the top is dark brown and a skewer inserted in the centre comes out clean. Switch to the oven and leave the cheesecake inside to cool to room temperature. (this is important – if you try to remove the cheesecake from the tin while it's still warm it may collapse.)

4. Remove the cheesecake from the tin and serve. It will keep in an airtight container in the fridge for 1–2 days, but bring it back to room temperature before serving.