



BONUS RECIPE

# Basque Cheesecake



*@lubovicveti*

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# Hello!



I am Lyuba Kuzmicheva, a pastry chef and blogger, and I am excited to share an exclusive bonus with you! Especially for my subscribers, I have prepared a unique San Sebastian cheesecake recipe that has never been published on my channel before. This recipe is a true gem for dessert lovers, and I am sure you will love it. Don't miss the chance to bake the perfect cheesecake by following my detailed instructions and tips!

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The San Sebastian cheesecake is incredibly popular right now!

Of all cheesecakes, this one is the most unique. Its special feature is that it has no crust at all. On the outside, it has a characteristic burnt crust, while the inside hides an incredibly creamy, delicate texture. By the way, the crust isn't bitter at all!

This cheesecake is incomparable to anything else; you definitely have to try it!

# Ingredients

Cheesecake diameter 18 cm (7 in), weight 1.3 kg (2.8 lbs)

Heavy cream (33-36% fat) **350 g**

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Large eggs **230 g (approx. 4 eggs)**

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Cream cheese **600 g**

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Sugar **120 g**

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Cornstarch **25 g**

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Lemon juice (1/2 lemon) **15 g**

# Instructions

All ingredients must be at room temperature. Mix the sugar with the cornstarch. Whisk the eggs in a glass until the whites and yolks are fully combined into a homogeneous mixture. Add the sugar and cornstarch mixture to the cream cheese and rub well. Pour the egg mixture in batches, mixing well until smooth each time. Finally, add the lemon juice and mix.



Line the inside of a baking pan with a large sheet of parchment paper, distributing it so that the bottom and sides are completely covered. If using a pastry ring, you first need to make a bottom out of foil, and then place the parchment inside. As a result,

the baking process happens in a sort of paper mold inside the baking pan. Pour the batter into the prepared pan.

Baking is perhaps the most crucial and tricky part, as the result heavily depends on it! And the result is a burnt crust, a thin layer of dense texture on the top and bottom of the cheesecake, and a tender, creamy center. The difficulty lies precisely in managing to get a roasted crust while preserving the creamy texture. If you overbake the cheesecake slightly, it will turn into a casserole. It will have a dense texture, nothing particularly special. But if you underbake it, you won't get that signature crust that the San Sebastian cheesecake is famous for, which hides the most delicate treat underneath.



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So, to achieve the desired result, you need to find the right balance of temperature and baking time, which will largely depend on the specifics of your particular oven. It might take more than one try! The cheesecake is baked at a high temperature, 230 °C\* (450 °F). The time should not exceed 30-35 minutes. And during this time, you need to manage to get a burnt crust. My scheme turned out like this: I bake for 20 minutes on the regular top-and-bottom heating mode, and then 10 minutes on the air fryer (convection/broiler) mode. It can also be convection mode or top broiler mode. As soon as the crust is confidently browned, the cheesecake is ready. It might take less time. From the outside, the cheesecake will look raw because it will be very wobbly. But the main thing is not to be afraid of this and not try to bake it further, otherwise, it will become a casserole. During baking, the cheesecake rises significantly, but it will settle back down after cooling.

First, let it cool completely at room temperature, and then place it in the refrigerator for about 6 hours. The cheesecake is ready.

The cheesecake is served with various toppings, berry and chocolate sauces, etc. But it is also wonderful on its own, when nothing distracts from its unique texture and delicate creamy taste!

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\* All temperatures are in Celsius (°C).

To convert to Fahrenheit (°F), simply multiply the number by 1.8 and add 32.

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