Vanilla Basque cheesecake

A deeply caramelised top, a creamy set centre and whole-pod vanilla. No biscuit base, just a small handful of ingredients.



San Sebastian Cheesecake
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Reference photograph; not a tested TSARA dish.

YIELD	PREP / HEAT	ALLOW TOTAL
1 x 20 cm cake · 8 slices	20 min / 50-60 min	About 8 h 20 min

INGREDIENTS / 1x BATCH

- ☐ **600 g** full-fat cream cheese, at room temperature
- ☐ **180 g** caster sugar
- ☐ **150 g** beaten egg (about 3 medium eggs, without shells)
- ☐ **300 ml** double cream (about 35% fat)
- ☐ **20 g** plain flour
- ☐ **1** whole vanilla pod
- ☐ **1 g** fine salt

Equipment
20 cm springform tin, baking parchment, scales, mixing bowl, oven and food thermometer.

Allergens
Milk, eggs, wheat (gluten).

Rest / chill
About 1 h cooling + at least 6 h chilling

METHOD

01. Line the tin. Heat a conventional oven to 220°C (200°C fan). Line the base and sides of a 20 cm springform tin with two overlapping sheets of baking parchment, extending about 5 cm above the rim. Place the tin on a baking tray.

02. Mix the cheese and vanilla. Split the vanilla pod and scrape the seeds. Beat the cream cheese, sugar, vanilla seeds and salt until smooth. Keep the speed low to avoid incorporating too much air.

03. Add the eggs and cream. Add the weighed beaten egg gradually, mixing between additions. Stir in the cream. Sift over the flour and mix only until smooth. Scrape the base and sides of the bowl.

04. Bake until deeply coloured. Pour into the lined tin and bake for about 50-60 minutes, until the top is deeply browned and the centre is set but still trembles gently. Check the centre with a food thermometer: it should reach at least 74°C. If the top colours too early, cover loosely with foil while the centre finishes.

05. Cool and chill. Cool in the tin for about 1 hour, then refrigerate promptly and within 2 hours of baking. Chill for at least 6 hours, preferably overnight. Remove from the tin and peel back the parchment before slicing; keep refrigerated until serving.

A useful detail. The dark top is part of the style. Use room-temperature cream cheese for a smooth batter, and let the cake chill fully before judging the texture.

VANILLA FOR THIS RECIPE?

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