



VANILLA BASQUE CHEESECAKE & BLUEBERRY' MACARONS

Yield: approx. 350 g (30 macarons)

Shelf life: up to 5–6 days refrigerated, up to 1 month frozen (defrost in the fridge)

Serving temperature: 18–20 °C

Texture: smooth and creamy vanilla ganache with rich cheesecake notes, balanced by a tangy blueberry centre.

The cube of real Basque cheesecake adds depth and texture. Firm, pipeable, and stable.

INGREDIENTS

(click the link on each ingredient to see what I use)

Vanilla Cheesecake Ganache:

- 160 g – [White chocolate](#) (Cacao Barry Zephyr 34%).
- 55 g – [Heavy cream](#) (33–35%).
- 15 g – [Liquid glucose](#)
- 60 g – [Cream cheese](#) (Philadelphia-style).
- 60 g – [Mascarpone](#)
- 1 – [Vanilla bean](#) (seeds scraped).
- 1 pinch – [Sea salt](#)

Filling centre:

- Cubes of Basque-style baked cheesecake (approx. 1×1 cm each)
- Blueberry confit (see below)

Blueberry Confit:

- 100 g – [Blueberry purée](#) (or blended fresh blueberries)
- 2 g – [Pectin NH](#)
- 15 g – [Sugar](#)
- 4 g – Lemon juice

STEP-BY-STEP METHOD

STEP 1: Preparation

- Bring the cream cheese and mascarpone to room temperature.
- Chop the white chocolate and place in a tall, narrow container for emulsification.
- Scrape the seeds from the vanilla bean and set aside.
- Prepare the Basque cheesecake cubes (1×1 cm) and chill.
- Prepare the blueberry confit (see final step).

STEP 2: Heating

- In a small saucepan, combine the cream and glucose.
- Heat gently to 80 °C while stirring.
- Remove from heat.

STEP 3: Emulsification

- Melt the white chocolate in the microwave in short 15–20 second bursts until fully smooth.
- Pour the hot cream mixture over the melted chocolate and mix to combine.
- Add the cream cheese, mascarpone, vanilla seeds, and salt.
- Blend with an immersion blender until fully emulsified and glossy.

! Tip: Keep the blender slightly tilted and avoid moving it up and down to minimise air bubbles.

STEP 4: Stabilisation

- Transfer the ganache into a shallow container in a layer no thicker than 1.5 cm.
- Cover the surface directly with cling film.
- Refrigerate for 3–6 hours until firm yet pipeable.

! Note: If over-chilled, let soften at room temperature for 20–30 minutes before use.

STEP 5: Filling the macarons

1. Pair the macaron shells.
2. Pipe a small amount of ganache onto each shell.
3. On one shell, pipe a dot of blueberry confit in the centre using a piping bag.
4. On the other shell, place a cube of Basque cheesecake in the centre.
5. Carefully sandwich the shells together at a slight angle, so that the cheesecake cube remains partially visible, creating a visually appetising effect.
6. Allow the macarons to mature in the fridge for 24 hours to stabilise and develop flavour.

Blueberry Confit Preparation

1. Gently warm the blueberry purée to 35–40 °C.
2. In a small bowl, combine sugar and pectin NH.
3. Gradually whisk the dry mix into the warm purée.
4. Bring to a boil and cook until the temperature reaches 85 °C, stirring continuously.
5. Remove from heat and stir in the lemon juice.
6. Pour into a flat container, cover with cling film in contact with the surface, and refrigerate until fully set.
7. Once set, blend or mash to a smooth consistency and transfer to a piping bag.