

VANILLA BASQUE CHEESECAKE

with Blueberry Sauce:



INGREDIENTS

(16 cm baking ring)

- 330 g cream cheese Philadelphia
- 165 g mascarpone cheese
- 130 g caster sugar
- 26 g all-purpose or gluten-free flour
- 7 g Cornstarch
- 220 g heavy cream (35–39%)
- 155 g eggs (approx. 3 medium eggs)
- 5 g vanilla extract or paste (or 1 vanilla pod)
- a pinch salt

Blueberry Sauce:

- Frozen/fresh blueberries – 120 g
- Water – 15 g
- Sugar – 30 g
- Cornstarch – 5 g

METHOD

1. In a tall container, combine all ingredients. Blend with an immersion blender until completely smooth (1.5–2 minutes). Chill in the fridge for about 1 hour (optional).
2. Pour the mixture into a baking ring lined with parchment paper. Gently stir the surface to remove any air bubbles.
3. Preheat the oven to 230°C (445°F). Bake for about 25–30 minutes. The cheesecake should be set around the edges but soft and jiggly in the centre.
4. Turn off the oven, slightly open the door, and let the cheesecake rest inside for another 15 minutes. Then remove it and let it cool completely at room temperature. After that, chill in the fridge for 5–8 hours until fully set.
5. Enjoy as is or serve with blueberry sauce or any topping you like - raspberry, cherry, chocolate, or salted caramel all work beautifully 🍷💕

Blueberry Sauce:

Combine the blueberries with sugar and water, then cook for about 3–5 minutes after it comes to a boil. Add the cornstarch dissolved in a tablespoon of water and simmer for about 1 minute until thickened. Let cool and serve with a slice of cheesecake.