

# Basque style cheesecake

## INGREDIENTS

### CHEESE MASS

<b>500 g</b>	water	<b>2000 g</b>	cream 30%
<b>1500 g</b>	eggs	<b>900 g</b>	sugar
<b>3800 g</b>	cream cheese 23-24%	<b>20-30 g</b>	salt

## A METHOD OF PREPARING

1

The ingredients of the cheese mass should have an even temperature. Mix all ingredients together at medium speed of the mixer for about 3 minutes. Fill the prepared cheese mixture into baking tins lined with baking paper. Level the top and bake.

Surplus weight:

800 g (cake rant Ø 16 cm)

1050 g (cake rant Ø 18 cm)

2400 g (cake rant Ø 26 cm)

Baking temperature: 220-230°C (bottom of the oven slightly lower)

Baking time: about 30-35 minutes.

2

After baking, leave to cool and then place in the refrigerator for about 12 hours. After baking, the cheesecake should have a caramelized crust, cracks and an uneven edge, and after cooling, it should have a creamy consistency. Depending on the characteristics and type of the oven, it may be necessary to set baking temperatures and times other than those recommended.

*Smacznego*

