Retigo Combionline | Cookbook | Desserts 21. 10. 2025

# Basque Cheesecake

Cuisine: Spanish

Food category: **Desserts** 



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#### Program steps

**SSA** Combination















### Ingredients - number of portions - 12

Name	Value	Unit
Philadelphia Cheese	1	kg
powdered sugar	350	g
salt	1.5	g
whipped cream 33%	480	ml
All purpose flour	30	g
vanilla bean	1	pcs
lemon peel	1	pcs
chicken eggs	5	pcs
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## Nutrition and allergens

Allergens: 3, 7

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	112.9 kJ
Carbohydrate	28.3 g
Fat	0 g
Protein	0 g
Water	0 g

#### Directions

Line a 28cm springform pan with parchment paper.

Whisk the Philadelphia cheese (taken out of the refrigerator one hour before) until smooth.

Add the eggs one at a time, mixing well between each addition. Then add the sugar and whisk again.

Whip the cream until stiff, then gently fold it into the previous mixture (cheese, eggs, sugar).

Split the vanilla pod in half and scrape out the seeds.

Add the flour, salt, and vanilla seeds to the mixture, then stir until smooth.

Pour the batter into the prepared pan.

Bake at the appropriate temperature (specify according to your recipe). When the cheesecake is golden brown, puffed up like a soufflé, and still slightly wobbly in the center, it's ready.

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Let your cheesecake cool completely at room temperature, then refrigerate for at least 4 hours before serving.