

# Basque cheesecake (Karim Bourgi)

## Ingrédients

- 540g philadelphia (or other cream cheese)
- 190g caster sugar
- 150g eggs (3 medium eggs)
- 16g flour
- 260g full cream
- 0,5g salt
- 1 vanilla bean

## Préparation

1. A few weeks ago, Karim Bourgi shared on instagram his "Basque cheesecake" recipe, so after these few days of vacation here I am again with the reproduction of his cheesecake.
2. It's a very simple recipe and requires very few ingredients. However if you want a less firm, slightly more melty result, like his, you'll have to adjust the baking time/temperature.
3. In my oven, I think I would have had to bake it at 210°C for 20 minutes instead of the 25 minutes at 220°C indicated, but the result was still delicious !
4. Prep time : 20 minutes + 25 minutes cooking For a 20cm cheesecake : Ingredients : philadelphia (or other cream cheese) caster sugar eggs (3 medium eggs) flour full cream 0, salt 1 vanilla bean Recipe : In the bowl of a food processor (or alternatively with a spatula), mix the Philadelphia with the sugar, vanilla seeds and salt for 10 minutes.
5. Mix a little cream with the flour to thin it out, then add it to the previous mixture.
6. Add the remaining liquid cream, then the eggs one by one.
7. Pour the dough into a mould or a circle of 20cm diameter lined with greaseproof paper.
8. Bake in the preheated oven at 220°C for 25 minutes.
9. Let cool before unmolding and enjoy!