

BASQUE CHEESE CAKE

Gary Parsons, *H&B Executive Chef*

HARVEY & BROCKLESS

the fine food c^o

Whatever we do, from sourcing amazing food
to delivering it on time,
we always stick to one simple rule...

an absolute dedication to honest, authentic, remarkable food.

BASQUE CHEESE CAKE

Chef Gary Parsons

Ingredients

SERVES 6

DC116 Arla Whipping Cream 35% Fat	125ml
DS049 Croxton Manor Full Fat Soft Cheese	500g
IN967 Liquid Free Range Whole Egg	168g
IN966 Liquid Free Range Egg Yolk	17g
Caster sugar	150g
Lemon zest & juice	1 lemon
Vanilla Extract	1 tsp
Plain Flour	20g

Method

1. Arrange greaseproof paper in 4 inch cake tin. Leave the greaseproof paper hanging over the rim on all sides.
2. Combine the cream cheese, 140g of the caster sugar and the lemon zest into a bowl. Use an electric whisk to ensure the mixture is smooth and has no lumps.
3. Add the eggs one by one, mixing each time you add an egg, mix for 10 seconds in between before adding the next egg. Once the eggs are combined, add in the cream, lemon juice, vanilla extract and flour, mix until fully combined.
4. Pour the batter into the cake tin and refrigerate for at least 30 minutes but up to an hour.
5. Meanwhile pre-heat the oven to 200°C.
7. Remove the cheesecake from the fridge and sprinkle the top of the cheese cake lightly with the remaining 10g of caster sugar. Bake the cheesecake for 20 to 30 minutes. The top should look burnt with a dark-brown colour and the centre wobbly when you shake the tin. Let the cheese cake cool in the fridge for at least 2 hours.



Arla Whipping Cream

Arla cream has been made specifically with professional chefs and operators in mind. Made with 35% dairy fat content, Arla Pro High Stability Whipping Cream is a versatile cream that will help to create rich, stable and velvety textures across a variety of sweet and savoury dishes.

Croxton Manor Full Fat Cream Cheese

Made with the finest ingredients, it's perfect for spreading, baking, or using as a base for dips and sauces. Whether you're crafting a delicious cheesecake, adding a creamy twist to savory dishes, or simply spreading it on a bagel, our Full Fat Cream Cheese brings a luxurious taste to every bite.

Stonegate Liquid Egg

Stonegate's Liquid Egg is ethically sourced from local farms, ensuring the highest quality in every drop. Packed and ready to use, this convenient product offers both liquid egg yolks and egg whites, making it perfect for busy kitchens and efficient recipe prep..