

Basque Cheesecake With Passionfruit Curd



Preparation time: 90 mins

Serves: 10 people

User Rating: ★★★★★

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Categories: Desserts, Entertaining

Ever had a cheesecake quite like this?

We took the popular Burnt Basque Cheesecake and added a little bit of passion! This appetising dessert combines rich Basque flavours with tangy passionfruit curd, all carried by whipped, airy cream. You have now entered dessert heaven.



Ingredients

Passionfruit Curd Cream

- ¼ cup (60ml) passionfruit pulp (approx. 4)
- 1 Tbsp lemon juice
- 2 egg yolks
- ½ cup (110g) caster sugar
- 75g unsalted butter, finely chopped

Cheesecake

- 1kg cream cheese, chopped, at room temperature
- 2 cups (500ml) pure cream
- 1¼ cups (285g) caster sugar
- ¼ teaspoon table salt
- 2 large egg yolks
- 5 large eggs, at room temperature
- ¼ cup (40g) plain flour, sifted
- 300ml thickened cream, whipped

Method

Curd

1. Combine passionfruit pulp, egg yolks and sugar in a heatproof microwave-safe bowl. Whisk until combined. Add butter and place onto microwave turntable.
2. Follow manufacturer's instructions to reduce microwave power to 50%. Cook uncovered for 7-8 minutes, stirring every minute until mixture is thick enough to coat the back of a wooden spoon. Mixture should be [this consistency](#).
3. Cover the curd surface with plastic wrap to prevent a skin from forming. Cool to room temperature. Refrigerate overnight.

Cheesecake

1. After reviewing the following steps, see notes below for additional tips.
2. Preheat oven to 220°C fan-forced. Grease a 22cm (base) springform pan. Line the base and sides with two sheets of baking paper, extending paper 2cm above the pan edge.
3. Place the cream cheese in a large food processor. Process until creamy. With the processor on, pour the cream through the feed tube until combined, scraping down the sides as required.
4. Add the sugar and salt, and pulse to combine. Add the egg yolks, pulsing to combine. Add the eggs one at a time, scraping down the sides.
5. Place the flour in a bowl. Add 1 cup of the cream cheese mixture, and stir until smooth. Add to the processor and pulse until combined.
6. Pour the mixture into the lined pan. Bake for 40 minutes, the top should be deep golden. Reduce the oven temperature to 150°C fan-forced and cook for a further 20 minutes until the centre still has a wobble.
7. Turn the oven off, leave the door ajar and allow the cheesecake to cool to room temperature. Serve cheesecake at room temperature or place in the fridge overnight. If refrigerating, continue to the final step.
8. Remove the cheesecake from the pan. Ease the baking paper carefully from the sides of the cheesecake and place onto a plate. Dollop cream on the cheesecake. Spoon passionfruit curd on top and lightly swirl together. Serve.

Notes

- Place one sheet of baking paper over the tin, then place the second sheet across the first and press into the tin, making sure the edges are nice and square to the base and side.
- Some food processor bowls may be too small to hold this amount of mixture. Once some of the cream has been added to cream cheese you can transfer the mixture to a large bowl and continue with a whisk.
- To make sure all the cream cheese is processed smoothly. Process half of it until smooth then add the remaining cubes through the feed shoot with motor operating.

Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Vitamin D
273g	3630kj 868kcal	15g	67.7g	42.6g	49.6g	46.4g	501mg	3.8µg

All nutrition values are per serve.