



## Basque Cheesecake



### *Ingredients:*

- 1 kg. cream cheese
- 400 kg. granulated sugar
- 1 tsp. kosher salt
- 1-1/2 tsp. vanilla extract
- 7 large eggs
- 200 ml. heavy cream

### *Tools Needed:*

- 10-in spring form pan
- Mixing Bowl
- Stand Mixer
- Spatula

### *Instructions:*

1. Preheat the Wolf Convection Steam Oven to 445° F using Convection Humid Mode.
2. Place the cream cheese into the bowl of a stand mixer & mix on medium-high until smooth.
3. Add the vanilla and salt, & continue mixing.
4. Slowly add the sugar while the mixer is running, stopping & scraping frequently. Continue mixing until the mixture is no longer grainy.
5. Add the eggs one at a time, mixing well after each addition.
6. Line a 10-inch springform pan with parchment paper, pressing it into the bottom of the pan and allowing it to crease & fold to form the shape of the pan.
7. Pour the batter into the pan and place it into the oven on rack position #2.
8. Bake for 20 minutes, then rotate the pan 180 degrees.
9. Bake for another 15-20 minutes until the top is nicely browned, but the middle still jiggles when you shake the pan.
10. Allow the cake to cool at room temperature for approximately 30 minutes before moving it to the refrigerator to cool completely.

