



Vietnamese Coffee Basque Cheesecake

Cooking Time: 80 minutes

Serves: 12 slices

INGREDIENTS:

- 1kg cream cheese, room temperature
- 1 1/2 cups caster sugar
- 1/4 cup condensed milk
- 1/2 cup thicken cream
- 1 teaspoon vanilla bean paste
- 1/4 teaspoon salt
- 1/4 cup ground instant coffee powder
- 6 eggs, room temperature
- 3 tablespoons plain flour

METHOD:

1. Pre heat oven at 210C
2. Line a 23cm spring form tin, covering it with two pieces of baking paper that Criss cross and sit 2 inches out of the pan, place on a baking tray for easy handling.
3. Place cream cheese and caster sugar in a stand mixer with a whisk or paddle attachment and beat until smooth and combined, approximately 3 minutes.
4. Add condensed milk and thicken cream and beat for a minute.
5. Add vanilla bean paste, salt and coffee. Mix until combined.
6. Mix through eggs on low speed until incorporated, following with plain flour, mixing on low only until just incorporated.
7. Pour into prepared tin. Ensure overhanging baking paper is turned upwards.
8. Bake for 60 minutes until just cooked through. The centre will still have a juggle, do not be alarmed. Allow to cool in tin for 2 hours and then chill in the fridge for a minimum of 3 hours but best overnight. Do not remove from tin until cake is completely chilled.
9. To serve, Remove cake from tin, slice and enjoy.

TIPS/SUBSTITUTIONS:

- ensure the coffee is finely ground. If using granulated instant coffee be sure to dissolve in some warm water first. Just enough to dissolve as you do not want to affect the ratio of the cake.
- For a strong coffee taste increase amount to 1/3 cup.
- Can keep in the fridge for up to 5 days. Best to take it out of the fridge for an hour before serving.