

San Sebastian Cheesecake



I want to tell you a story about how this cake has come into being. San Sebastian Cheesecake was made by accident, due to a mistake of an apprentice in a bar called La Vina in Spain. The apprentice put the cake in a wrong oven by mistake and the whole cake darkened from outside and remained creamy inside. It was served and presented as a new cake in the bar, the guests were delighted with its taste and its creamy texture and it has been a real sensation since then. In Istanbul people take a number and wait in queues to get the cake. This creamy texture is very important and it is not like a classical Cheesecake, so I would ask you to read the notes and advice I am going to write down under the recipe.

INGREDIENTS:

1 kg of cream cheese for cakes

500 ml of sweet cream

6 eggs (L)

350 g of sugar

$\frac{1}{2}$ of lemon squeeze

50 g of corn starch

3 spoons of vanilla paste (or 40 g of vanilla sugar)

PROCEDURE:

- 1 . Heat the oven at 200 degrees (upper and lower heating element) or at 240 degrees (hot air)...
- 2 . Cover the bottom and the edges of the tin (diameter of 26) with parchment paper, (**SEE THE VIDEO**) ...
- 3 . Put the cream cheese and sugar into a bowl and mix shortly...
- 4 . Then sift the corn starch and mix shortly (I accidentally said „flour“ in the video)
- 5 . Beat the eggs with a spoon or a whisker and add them into the cheese mixture and then mix shortly again... (it is important not to mix ingredients too much)...
- 6 . Then add vanilla paste, sweet cream and lemon squeeze and mix shortly...
- 7 . Pour the mixture into a tin, pick the tin up a little and drop it on the table a few times to enable the air get out of the cake (**SEE THE VIDEO**) ...
- 8 . Put the cake into a preheated oven... ..

IF THE CAKE IS BAKED AT 200 DEGREES (upper and lower heating element) THEN BAKE IT FOR ca. 60-65 minutes!

IF THE CAKE IS BAKED AT 240 DEGREES (hot air) THEN BAKE IT FOR ca. 25-30 minutes!

- 9 . It is important that the cake is dark so that it looks as if it had almost burnt ..
- 10 . Take the cake out of the oven slowly, right after baking and leave it to cool down at room temperature and then put it into the fridge overnight...
- 11 . Take the cake out of the ring and then it is ready for

serving...

NOTES AND ADVICE :

1 . You MUSTN'T mix the cake too much to avoid getting too much air into the mixture.

2 . I have used a mixer, but it is best to do the whole procedure without the mixer, just use a whisker to be more sure that you won't beat it too much.

3 . It is obligatory to drop the tin a few times on the table to let the air get out of the cake and to get a creamy and not an airy cake at the end.

4 . I would recommend you to use an oven with the hot-air function, if possible. In this way you will shorten the baking time and the cake will remain creamier.

5 . Do not think that baking temperature is a writing mistake. If you use a hot-air function, the temperature is usually reduced for 20 degrees and not increased for 40 degrees.

But in this case the temperature is increased and the baking time is shortened, which is very important, because we want the cake to look burnt from outside and to remain creamy inside.





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