

© Céline de Cérou pour France Olive

burnt basque cheesecake

with PDO huile d'olive de Nyons

For 8 servings:

- *900 g of soft cream cheese such as Philadelphia (or a mixture of soft cream cheese and drained cottage cheese for a lighter version)*
- *200 g soft brown sugar*
- *4 eggs (at room temperature)*
- *200 ml creme fraiche (30% fat)*
- *30 ml **PDO huile d'olive de Nyons** + 1 tbsp*
- *30 g flour (or cornflour for a gluten-free version)*
- *1 tsp vanilla extract*
- *1 pinch of salt*

For the coulis:

- *300 g raspberries*
- *2 tbsp icing sugar*

Preparation: 15 min
Cooking: 45 min
Cooling: 6h

Preheat the oven to 220°C (convection heat if possible). Line the tin with 2 strips of baking paper crossed over in the middle, leaving the edges protruding - this will make it easier to get the cheesecake out of the tin later. Do not grease the tin: this is essential in order to obtain the "burnt" effect at the edges.
In a large bowl, whisk the cream cheese and sugar together, until the mixture is smooth and even. Add one egg at a time, mixing well after each addition. Stir in the creme fraiche, olive oil, vanilla, salt, and flour. Mix together until the batter is perfectly smooth without lumps.
Pour the mixture into the lined tin.
Bake immediately at 220°C for 40 to 50 minutes. The cheesecake should rise and take on a dark golden colour, almost black on top. It should jiggle slightly in the centre when you take it out of the oven (Tip: do not open oven door during cooking or you will lose the rise). Allow to cool to room temperature, for at least 2 hours. The centre will dip slightly - this is normal! Chill in the refrigerator for at least 4 hours (preferably overnight) before taking it out of the tin.
Prepare the coulis by placing raspberries in a saucepan with the sugar and the tablespoon of olive oil. Leave to simmer on low heat for 30 minutes.
Run a knife blade around the edges if necessary, then lift the cheesecake out carefully using the baking paper strips. Serve at room temperature or slightly chilled, with raspberry compote, fresh berries or a drizzle of honey.

What about the olive oil?

We advise you to use a delicate-tasting PDO huile d'olive de Nyons, for its sweetness, its smoothness, its aromas of dried fruit, and its buttery taste, along with possible aromas of fresh hazelnuts and/or freshly-cut grass.
You can also use one of these PDO olive oils: Nice or Languedoc.

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