

Signature Baked Cheesecake with Gamonéu Curd

Ingredients

For the biscuit base:

- 250 grams digestive biscuits
- 125 grams unsalted butter, melted
- A pinch of salt

For the Gamonéu curd swirl:

- 50 grams artisan Gamonéu del Puerto cheese, rind removed, crumbled
- 30 millilitres double cream
- 1 teaspoon caster sugar

For the cheesecake filling:

- 800 grams full-fat cream cheese, at room temperature
- 200 grams caster sugar
- 200 grams crème fraîche or full-fat sour cream
- 3 large eggs, plus 1 egg yolk
- 30 grams plain flour, sifted
- 1 tablespoon high-quality white miso paste (secret ingredient)
- 1 teaspoon vanilla extract
- Zest of 1 small lemon

Preparation time

- Active time: 30 minutes
- Inactive time (baking and cooling): 8 hours, including overnight chilling

Utensils needed

- 23-centimetre springform cake tin
- Food processor or rolling pin
- Electric stand mixer or handheld electric whisk
- Spatula
- Several mixing bowls
- Small saucepan
- Sieve
- Roasting tin large enough to hold the cake tin

Preparation instructions

1. **Prepare the base and tin:** Preheat your oven to 180°C (160°C Fan). Grease the base and sides of the springform tin and line the base with baking paper.
2. Crush the digestive biscuits to a fine crumb using a food processor. Mix the crumbs with the melted butter and the pinch of salt until fully combined. Press this mixture firmly into the base of the prepared tin. Bake for 10 minutes. Set aside to cool.
3. **Prepare the Gamonéu curd:** In a small saucepan, gently heat the double cream and sugar until the sugar dissolves. Do not boil. Place the crumbled Gamonéu cheese in a small bowl and pour the hot cream over it. Let it sit for 5 minutes, then whisk vigorously until you have a relatively smooth, thick paste. Push the mixture through a sieve to remove any lumps and set aside.
4. Reduce the oven temperature to 160°C (140°C Fan).
5. **Make the cheesecake filling:** In the bowl of an electric mixer, beat the room-temperature cream cheese on a low speed until completely smooth and free of lumps.
6. Add the caster sugar and beat until just combined. Scrape down the sides of the bowl.
7. In a separate small bowl, whisk the crème fraîche with the white miso paste until smooth. Add this to the cream cheese mixture along with the vanilla extract and lemon zest. Beat on low speed until just incorporated.
8. Add the eggs and the extra egg yolk one at a time, mixing on a low speed after each addition until just combined. Do not overmix, as this incorporates too much air.
9. Finally, fold in the sifted plain flour with a spatula.
10. **Assemble and bake:** Pour three-quarters of the cheesecake filling over the cooled biscuit base. Dollop small spoonfuls of the Gamonéu curd over the surface. Pour the remaining cheesecake filling on top. Use a skewer to gently swirl the curd through the top layer of the filling once or twice.
11. Place the tin in the large roasting tin. Pour boiling water into the roasting tin to come halfway up the sides of the cake tin (this is a bain-marie or water bath).
12. Bake for 60-70 minutes. The edges of the cheesecake should be set, but the centre should still have a distinct wobble.
13. **Cool the cheesecake:** Turn off the oven, prop the oven door open slightly, and let the cheesecake cool completely inside the oven for at least 2 hours. This gradual cooling process is crucial to prevent cracking.
14. Remove the cheesecake from the water bath and let it cool to room temperature on a wire rack. Then, cover it with cling film and refrigerate for at least 6 hours, or preferably overnight, before releasing from the tin and serving.

Number of servings

- 10-12 servings

Nutritional information (per serving)

- Calories: Approximately 500-550 kcal
- Fat: 40-45g
- Carbohydrates: 25-30g
- Protein: 9-11g
- Sugar: 22-26g

(Note: Nutritional information is an estimate and can vary based on specific ingredients used.)

Allergen information

- Contains: **Wheat (Gluten), Milk, Eggs, Soya** (from miso paste).