

# Mango Basque Cheesecake

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**Ready In** 11 hr (1 hr  
baking, 10 hr  
cooling and  
chilling)

**Rating** ★★★★☆ (45)

Intensely creamy with a shiny burnished top, the rustic Basque cheesecake is the perfect format for aromatic mango. This recipe works best with small, intensely flavored ripe mangoes like Alphonso or kesar. Since their season is short, and top quality mangoes can be hard to find, tinned mango pulp, available online and at international supermarkets, works brilliantly here. The convenient, highly flavored pulp also means this can be a centerpiece any time of the year. The top may color unevenly — embrace this, as they do at La Viña in San Sebastian (the homeplace of this now global dessert) where every cheesecake is slightly different and all are glorious to behold.

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## INGREDIENTS

**Yield:** 8 to 12 servings

12 ounces/340 grams cream cheese, at room temperature  
¾ cup plus 2 tablespoons/175 grams sugar  
4 large eggs  
2 large egg yolks  
1 ½ cups/350 grams canned sweetened mango pulp, preferably Alphonso (see Tips)  
¾ cup/180 milliliters heavy cream  
2 tablespoons fresh lemon juice  
½ teaspoon fine sea salt  
3 tablespoons all-purpose flour

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## PREPARATION

### Step 1

Heat oven to 425 degrees.

### Step 2

Line an 8-inch springform pan with a large piece of parchment paper, pressing it against the bottom and sides, with the paper extending over the rim. The paper will overlap and crease in places. That's OK, just try and fit it to the form of the pan as much as possible. Trim the paper so 2 to 3 inches of it hang over the edges.

### Step 3

In a large food processor, blend all of the ingredients together until smooth, 30 seconds to 1 minute. Scrape down the sides of the bowl with a spatula, then blend again for 10 seconds to ensure

everything is incorporated. (See Tips to mix with an electric mixer or by hand.)

#### **Step 4**

Pour the batter into the pan. Tap lightly to pop surface bubbles, or skim off bubbles with a spoon if needed.

#### **Step 5**

Bake for 30 minutes, then reset the oven temperature to its highest setting (475 to 500 degrees) to cook for a further 10 minutes to brown the top of the cheesecake. The cheesecake should be extremely jiggly and risen.

#### **Step 6**

Leave to cool on a rack for about 2 hours. It will fall as it cools and develop a shiny top. Transfer to the refrigerator to cool completely, ideally 8 hours or overnight.

#### **Step 7**

Remove the sides of the tin and gently pull away the paper. For the cleanest slices, run a large knife under hot tap water or dip into a jug of freshly boiled water. Wipe dry before slicing and wipe the knife between slices. To amp up the mango flavour, you can serve with fresh sliced mango or a little pour of the canned mango pulp on top.

#### **TIPS**

*Canned sweetened Alphonso mango pulp is available online or in South Asian markets. You also can puree fresh, ripe Alphonso mangos and will need 3 to 4 mangoes to get 1 ½ cups/350 grams pulp.) If using fresh mango pulp, increase sugar to 1 cup/200 grams total. The mango flavor will be more pronounced and the cheesecake texture creamier if you use canned mango.*

*If you don't have a food processor, you can use a stand mixer with the paddle attachment, a hand mixer or a whisk and a bowl. Beat the cream cheese until smooth. Add the sugar and beat until it dissolves. The mixture should look creamy, not grainy, and no longer feel gritty between your fingers. Add the eggs one by one, scraping down the sides of the bowl between additions. Add the mango pulp, heavy cream and lemon juice and mix until smooth. Sift the flour into another bowl and add the salt, then whisk in a few spoonfuls of the cheesecake batter. This is a liaison batter to help the flour incorporate easily into the cheesecake. Ensure it's*

*smooth before adding it back into the rest of the batter. Mix the two batters together until completely combined and proceed as above.*

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