

# Christopher Siu's Basque-style Cheesecake Recipe

To Christopher Siu, a cheesecake speaks a thousand words. The beloved cheesecake of his youth was used as inspiration for him to develop this Basque-style cheesecake. A hybrid between a cheesecake and a flan, the unique texture creates a long-lasting memory for anyone tasting it. To share the experience with more people, Christopher has generously decided to share the recipes to the guests of Cathay Ball.



## Basque-Style Cheesecake

375g Milk	260g Sugar
450g Cream Cheese	4 Eggs (large)
37g Cornstarch	10g Flour
230g Heavy Cream	5g Vanilla Extract
300g Mascarpone Cheese	

### Method

1. Put milk, sugar, cornstarch, flour and heavy cream in a pan and bring to a boil.
2. Reduce the heat to low and add eggs. Continue to cook for 15-30 seconds while mixing quickly to prevent burning.
3. Pour the egg mixture into a blender with remaining ingredients. Blend until smooth (If they do not have a blender, use a food processor or mixer)
4. Refrigerate until mixture is cold. Pour into a prepared 8 inch pan or cake ring and bake for 40 minutes at 375°F.
5. Cool cake in fridge overnight.