

Burnt Basque Cheesecake with Orange Sherry Ice cream & Spiced Almonds

Serves 4-6

INGREDIENTS

Burnt Cheesecake

Unsalted butter (for pan)
2 lb. cream cheese, room temperature
1½ cups sugar
6 large eggs
2 cups heavy cream
1 tsp. kosher salt
1 tsp. vanilla extract
⅓ cup all-purpose flour

Orange Sherry Ice Cream

Zest of 2 oranges
2 cups milk

6 large egg yolks
¾ cup sugar

2 cups very cold heavy cream
3 tbsp sherry or dark rum

Spiced Almonds

2 tbsp water
¼ cup sugar
2 tbsp honey
¼ tsp cinnamon
½ cup almonds

Brown Butter Crumble

½ cup unsalted butter
½ cup all-purpose flour
¼ cup granulated sugar
¼ cup light brown sugar
Pinch of salt

Raspberry Coulis

¾ cup sugar
2 cups raspberries
¼ cup water

METHOD

For the cheesecake:

Preheat the oven to 400F.

Line a 10" springform pan with parchment paper, making sure paper comes at least 2" above the top of the pan on all sides.

Beat on medium low speed the cream cheese and sugar in the bowl of a stand mixer using the paddle attachment until smooth and creamy, scraping the sides of the bowl as needed.

Increase the speed to medium and add the eggs, one at a time.

Scrape the sides of the bowl and reduce the speed to medium low.

Add salt, cream, and vanilla and beat until combined.

Turn off the mixer and sift in the flour and stir with a wooden spoon until blended.

Pour batter into prepared pan and bake until deeply golden brown on top and still very jiggle in the centre, 60-65 minutes.

If baking individual cheesecakes on a muffin pan, reduce baking time to 25-30 min.

Let cool slightly before unmolding. Once cooled completely, the parchment paper can be removed, and cheesecake can be served.

For the ice cream

Place orange zest in a medium saucepan with milk. Scald the mixture, cover, and remove from heat. Let steep for 10 minutes.

Combine egg yolks and sugar in a bowl and whisk until very thick and pale yellow, 3 to 5 minutes. Return milk to stove and bring just to a simmer. Using a measuring cup or ladle, slowly pour about 1/2 cup of the hot-milk mixture into the egg-yolk mixture, whisking constantly until blended. This is called tempering. Keep adding milk mixture, about 1/2 cup at a time, until it has all been added.

Strain mixture back into saucepan, and cook over low heat, stirring constantly with a whisk, until mixture is thick enough to coat the back of a spoon, or reaches 180 degrees. Fill a large bowl with ice and water. Remove pan from heat, and immediately stir in chilled cream to stop the custard from cooking. Pour through a mesh sieve into a medium bowl set in the ice bath and stir occasionally until cooled. Stir in sherry.

Cover bowl, and transfer to refrigerator until chilled, at least 30 minutes or overnight. Pour custard into an ice-cream maker, following the manufacturer's instructions. Churn until the ice cream is just set, but not hard. Transfer soft ice cream to an airtight plastic container; freeze at least 4 hours and up to 1 week.

For the Spiced Almonds:

Combine sugar, water and honey in a medium-sized saucepan and cook over medium-high heat. Stir until the sugar is dissolved and cook until amber in color, about 15 minutes, stirring occasionally. Remove from the heat immediately, stir in almonds and cinnamon and pour onto a parchment paper lined baking sheet. Let cool until completely hardened.

For the Crumble:

Preheat oven to 375 degrees. For the brown butter crumble topping: Put the butter in a small saucepan and cook over medium heat until amber brown, 3 to 4 minutes. Whisk together the flour, sugar, brown sugar, and salt in a medium bowl. Stir in the butter. Refrigerate the mixture for 15 minutes, then crumble on a sheet pan lined with parchment paper. Bake for 8 minutes and stir the crumble. Return to oven to continue cooking until golden brown and crispy.

For the Raspberry Coulis:

Combine sugar, berries, and water in a saucepan; bring to a boil over medium-high heat. Reduce heat to medium low; cook until sugar is dissolved, about 8 minutes. Remove from heat; cool completely. Place mixture in the jar of a blender; puree until smooth. Pass through a fine-mesh colander, and discard solids.