



# Burnt Basque Cheesecake

with Passionfruit Lemon Sauce

Grab your meal kit  
with this number



Caster Sugar



Cream Cheese



Sour Cream



Cornflour



Passionfruit Lemon  
Sauce

Prep in: 10 mins  
Ready in: 50 mins

NEED

### Pantry items

Olive Oil, Eggs

## Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

## You will need

20cm baking tin · Electric Beaters

## Ingredients

	2 People
<b>olive oil*</b>	refer to method
caster sugar	½ packet
cream cheese	2 packets
<b>eggs*</b>	2
sour cream	1 medium packet
cornflour	1 packet
<b>salt*</b>	½ tsp
passionfruit lemon sauce	1 packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3157kJ (754cal)	478kJ (114cal)
Protein (g)	10.7g	1.6g
Fat, total (g)	56.9g	8.6g
- saturated (g)	34.3g	5.2g
Carbohydrate (g)	52.4g	7.9g
- sugars (g)	44.5g	6.7g
Sodium (mg)	604mg	91.4mg
Dietary Fibre (g)	0.1g	0g

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.nz/foodinfo](https://hellofresh.com.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## Get prepped

- Preheat oven to **240°C/220°C fan-forced**.
- Line a baking tin with two layers of baking paper, and lightly brush with **olive oil**.
- Measure out 100g **caster sugar (see ingredients)**.



## Bake the cheesecake

- Bake **cheesecake** for **30-40 minutes** on the top rack of the oven until cheesecake has a little wobble in the centre.
- Allow to cool completely in the baking tin, **30 minutes**.



## Make the mixture

- In a large bowl, add **cream cheese** and the measured **caster sugar**. Using electric beaters, mix until combined.
- Add the eggs and **sour cream**, then mix with electric beaters to combine.
- Add the **cornflour** and **salt** and mix well to combine.
- Pour **cheesecake mixture** into the prepared tin.



## Slice the cheesecake

- Carefully remove cheesecake from the baking tin.
- Slice burnt basque cheesecake.
- Serve with **passionfruit lemon sauce**. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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