

Matcha Basque Cheesecake

Creamy matcha Basque cheesecake with burnt caramelized top. Easy no-crust recipe combining Spanish tradition with Japanese matcha flavors.

4h 10min

PREP

35 min

COOK

4h 45min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Ingredients

- 8 oz cream cheese
- 3 cup granulated sugar
- 3 egg
- 1 cup heavy cream
- 1 tbsp vanilla extract
- 2 tbsp matcha powder
- 2 tbsp flour
- 1 tsp salt

Instructions

1 Prepare the Oven and Pan

Preheat the oven to 425°F (220°C). Line an 8-inch round springform pan with parchment paper, allowing the edges to extend above the rim for easy removal.

2 Make the Cheesecake Base

Beat 8 oz cream cheese and 1 cup sugar in a large bowl with an electric mixer on medium speed until completely smooth and creamy, about 3-4 minutes with no lumps remaining.

3 Add 3 eggs one at a time, beating on low speed after each addition until just incorporated, about 30 seconds per egg.

4 Pour in 3 cups heavy cream and 1 teaspoon vanilla extract, then mix on low speed until fully combined and smooth.

5 **Add Matcha and Dry Ingredients**

Sift together 1 tablespoon matcha powder and 2 tablespoons all-purpose flour in a separate bowl to eliminate all lumps.

6 Gently fold the sifted matcha mixture into the cheesecake batter using a rubber spatula, folding just until the batter is evenly green with no streaks, about 20-30 gentle strokes.

7 **Bake the Cheesecake**

Pour the batter into the prepared pan and smooth the top with a spatula. Bake for 30-35 minutes until the top is deep golden brown with dark spots and the center still jiggles slightly when the pan is gently shaken.

8 **Cool and Chill**

Remove from oven and cool at room temperature for 1 hour until no longer hot to the touch.

9 Refrigerate for at least 4 hours or overnight until completely set and chilled throughout.

10 **Serve**

Lift the cheesecake from the pan using the parchment paper overhang and transfer to a serving plate. Slice with a clean knife, wiping the blade between cuts, and serve chilled.

Tips

Use ceremonial-grade matcha powder for the best flavor and vibrant green color. Lower grades can taste bitter and appear dull in the finished cheesecake.

Bring all ingredients to room temperature before mixing to ensure smooth incorporation and prevent lumps in the final batter.

Sift the matcha powder with flour and salt to eliminate any clumps that could create an uneven texture or bitter spots in the cheesecake.

Don't overmix the batter once eggs are added, as this can incorporate too much air and affect the dense, creamy texture that makes Basque cheesecake special.

Line your pan with parchment paper extending above the rim for easy removal, as the high sugar content can cause sticking to the pan.

The top should be deeply golden brown and slightly burnt - this caramelization is essential for authentic Basque cheesecake flavor and appearance.

Allow the cheesecake to cool completely at room temperature before refrigerating to prevent condensation from affecting the texture.

Chill overnight for best results - the flavors meld and the texture becomes perfectly creamy after extended refrigeration.

