

Rooibos Honey Basque Cheesecake

Serves 8-10

2 cups heavy cream 5 rooibos teabags 250 g castor sugar 75 g honey 1 kg good-quality cream cheese pinch of salt 5 large free-range eggs 30 g cake flour

San Sebastián in Spain's mountainous Basque Country is a food Mecca. We had La Viña's famous Basque burnt cheesecake three times! This is my version, adding a South African twist.

- Preheat the oven to 220 °C. Grease and line a springform cake pan with baking paper, folding the paper around the edges.
- 2. Heat the cream in a saucepan. As it's about to boil, take it off the heat and add the rooibos teabags. Steep for 8 minutes, then remove and discard the teabags.
- 3. In a large bowl or stand mixer, beat the castor sugar, honey and cream cheese for about 5 minutes until smooth. Mix in the salt and then add the eggs, one at a time, mixing well after each addition.
- 4. Whisk in the rooibos-infused cream.
- 5. Sift the flour into the mixture and gently fold it in.
- 6. Pour the batter into the prepared cake pan and bake for 25 minutes until the top is browned and looks almost burnt. Then reduce the temperature to 160 °C and bake for another 15 minutes. The centre will still be a little wobbly and might look slightly runny, but the cake is ready.
- 7. Remove from the oven and allow to cool before refrigerating overnight.
- 8. Take the cheesecake out of the fridge 2 hours before serving. Remove the outer part of the springform pan and gently peel away the paper.
- 9. Serve the cheesecake at room temperature, either straight up or with some fresh raspberries and drizzles of honey.