

BASQUE CHEESECAKE

a recipe by Blackmarket

The Basque Cheesecake or the San Sebastian Cheesecake originated somewhere 90's in La Vina, a famous restaurant in the Basque region of Spain. It's commonly known as the Burnt Basque Cheesecake for the caramelized outer layer and the creamy pale yellow interior. Unlike other cheesecakes this doesn't require a water bath - its baked at a high temperature and the best part is that this cheesecake has no crust, it's a mix of a Flan and a Cheesecake.

About Black Market:

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Ingredients:

Cream Cheese 907 g
Sugar 300 g
Eggs 5 nos
Vanilla 5 g
Whip cream 435 g
Salt 5 g
Flour 32 g

Method:

1. Preheat the oven at 205 C.
2. Butter the spring form tin, press the baking paper to the tin, brush lightly with butter and keep aside.
3. Weigh all the ingredients in separate bowls.
4. Put the cream cheese in the mixing bowl and whisk, add in the sugar and whisk till creamy.
5. Add the eggs in one at a time and incorporate it properly, once the yellow streaks are gone add in the vanilla, whip cream and salt, whisk till combined.
6. Add in the flour and whisk lightly, pour the mix into the spring form tin.
7. Bake at 205 C for 45 minutes or till the cake tester comes out clean.
8. Refrigerate the cheesecake for 5 to 6 hours.

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BASIL BANG COCKTAIL

a recipe by Blackmarket

We thought of featuring something that can be easily prepared at home by Serendipity viewers as well as easy ingredients to source locally. The Basil Bang is a light and fragrant cocktail you'll want to drink all through the Goan summer (and 25 degrees warm Goan winters ;)). For this cocktail we use ingredients grown on our cousins "Mahalsa" Farms located in Sonurli village approx 45 kms from the restaurant. Goa is increasingly becoming a hotspot for artisanal breweries and liquor production including various gins. For today's feature cocktail, we will be using a Goan made Gin called "Greater than" ..

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Ingredients:

Farm Basil leaves (5 to 6)
Greater Than Gin 60 ml
Sugar Syrup 20ml
Farm Lime juice 25 ml
Cucumber 2 slices
Ice Sparkling water or Soda

Method:

1. Muddle the Simple syrup, Basil leaves and cucumber.
2. Add ice, Gin, lime and ice
3. Shake and strain in a glass with ice cubes
4. Garnish with a long sliver of cucumber and fresh basil
5. Spray the top with a citrus spray made from lime peel infused in neutral spirit (optional)

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