

Triple Crown Cheesecake

Combines the creamy richness of New York, the light fluffiness of Japanese, and the caramelized top of Basque. It's a show-stopping hybrid

Ingredients

Crust (New York Style Influence)

- 200g (about 1¾ cups) graham crackers or digestive biscuits, crushed
- 2 tbsp granulated sugar
- 100g (7 tbsp) unsalted butter, melted

Cheesecake Filling

- 400g (14 oz) full-fat cream cheese, room temp
- 100g (3.5 oz) mascarpone cheese (for smoothness)
- 120g (½ cup) sour cream (adds tanginess like NY style)
- 100g (½ cup) granulated sugar
- 3 large eggs, separated
- 1 egg yolk
- 2 tbsp all-purpose flour
- 1 tsp vanilla extract
- Zest of 1 lemon (optional for brightness)
- Pinch of salt

For Fluffiness (Japanese Style Influence)

- ¼ tsp cream of tartar (for egg whites)
- 2 tbsp sugar (for egg whites)

Instructions

Step 1: Prepare the Crust

1. Preheat oven to **325°F (160°C)**.
2. Mix crushed graham crackers, sugar, and melted butter.
3. Press into a 9-inch springform pan (bottom only).
4. Bake for **10 minutes**, remove, and cool.

Step 2: Make the Cheesecake Filling

1. Beat cream cheese, mascarpone, and sour cream until **super smooth**.

2. Add sugar, vanilla, lemon zest, salt, and egg yolks. Mix until well blended.
3. Add flour and mix gently.

Step 3: Whip the Egg Whites

1. In a clean bowl, beat egg whites and cream of tartar until soft peaks form.
2. Gradually add 2 tbsp sugar, beating until **stiff glossy peaks**.

Step 4: Combine for Lightness

1. Gently fold the whipped egg whites into the cream cheese batter **in 3 batches**.
2. Use a spatula and fold carefully to keep the air.

Step 5: Bake (Basque Burnt Style)

1. Increase oven temp to **425°F (220°C)**.
2. Line the pan (including sides) with parchment paper, letting it overhang.
3. Pour in the batter.
4. Bake for **35–45 minutes** until the top is deeply browned and cracked, but center still jiggles slightly.

Step 6: Chill

- Cool at room temperature, then refrigerate for **at least 6 hours**, ideally overnight.

Optional Toppings

- Light dusting of powdered sugar
- Fresh berries or compote
- Thin caramel drizzle
- Brûlé sugar top (for a crème brûlée crunch)