



# CHOCOLATE CHEESECAKE

MAKES: A 23CM / 9" CHEESECAKE



## INGREDIENTS

### For the crust

- 200g chocolate biscuit crumbs
- 60g unsalted butter, melted

### For the chocolate ganache

- 225g **NoviBloc Al Latte**, finely chopped
- 325g heavy cream (>36% milk fat)
- 60g unsalted butter, at room temperature, cut into cubes

### For the chocolate cheesecake

- 340g **NoviBloc Fondente**, coarsely chopped
- 680g full-fat cream cheese, at room temperature
- 200g sugar
- 50g light brown sugar
- 3 tbsp. unsweetened cocoa powder
- 4 large eggs plus 2 egg yolks, at room temperature
- 170g heavy cream, at room temperature
- 1 tsp. vanilla extract

## METHOD

### Prepare the crust:

1. Preheat the oven to 170°C. Grease the bottom and sides of a 9-inch springform pan.
2. In a mixing bowl, combine the chocolate biscuit crumbs and melted butter. Press the mixture firmly into the bottom of the prepared pan. Bake the crust for 10 minutes. Set the pan on a wire rack and cool the crust completely.

### Prepare the cheesecake:

1. Melt the chocolate over a bain-marie. Remove the pot from the heat, leaving the bowl of chocolate over the hot water. Set aside until needed.
2. In the bowl of a food processor or blender, pulse the cream cheese until completely smooth, scraping down the sides of the bowl as needed, about 2 minutes. Add in both sugars and cocoa powder and beat smooth. Add in the eggs, egg yolks, and heavy cream and mix until just combined, about 20 seconds. Fold in the chocolate. Finally add in the vanilla and pulse for another 20 seconds.
3. Remove the bowl from the food processor and, using a spatula, stir the filling several times to ensure it is evenly blended.
4. Scrape the filling over the partially baked crust in the prepared pan.
5. Wrap the outside of the springform pan in layers of aluminium foil. Place the pan in a roasting pan or large baking pan. Place the roasting pan in the preheated oven and pour enough hot water into the pan to come 1-inch up the sides of the springform pan.
6. Bake the cheesecake in the water bath for 1 hour and 10 minutes, or until the centre of the cake is set but still slightly jiggly. The cake will set completely as it cools.
7. Remove the cake from the water bath and place the pan on a wire rack. Carefully loosen the foil, then immediately run the tip of a knife around the sides of the pan, to prevent the top from cracking. Cool completely in the pan, then transfer the cheesecake to the refrigerator to chill for at least 6 hours before removing from the pan and slicing.

### Prepare the ganache:

1. Add the chopped chocolate to a medium bowl. Set aside.
2. In a small saucepan over medium heat, bring the cream to a low simmer. Pour half of the cream on top of the chocolate pieces and set aside for 1 minute. With a whisk, begin to incorporate the melted chocolate into the cream. Slowly add the remaining cream and continue whisking until smooth and glossy.
3. Add in the butter and use a spatula to stir until the butter is completely melted. Set aside, at room temperature, until needed.
4. Pour the ganache over cooled cheesecake. Set aside until the ganache is set, about 1 hour.
5. To serve, slice the cheesecake with a thin-bladed sharp knife, wiping the knife clean between each cut.
6. Store, loosely covered, in the refrigerator, for up to 5 days.