

Chocolate Cheesecake

Bram Lippens. Team Chef.



Recipe:

Chocolate cheesecake mix:

300 grams Philadelphia light

200 grams low fat yoghurt

3 gelatine leaves

125 grams dark chocolate (70%)

1 tablespoon vanilla sugar

Optional choice to add cacao powder for extra flavour

Cake base:

200 grams chocolate biscuits

8 tablespoons coconut oil or clarified butter

Ideas for cake topping:

Fresh red fruit

Mint

Roasted nuts

Chocolate

Instructions:

Crush the biscuits and mix in the with the coconut oil or butter

Press the mixture into a cake mould and in the fridge to firm up for around 30 minutes.

While you are waiting, you can move on to you filling.

Place the Philadelphia cream cheese and and yoghurt in a bowl

Whisk it up and add the vanilla sugar

Melt your chocolate and whisk it into the yoghurt mixture

Soak the gelatine for about 10 minutes in cold water.

Squeeze the excess water out of the gelatine leaves.

Place the gelatine leaves in 3 tablespoons of the yogurt/cheese mixture and microwave it for 10 seconds, so that the gelatine melts.

Directly mix it firmly with the rest of the cake

Scoop the mixture on to the biscuit base in your cake mould and let chill in the fridge for 3 hours.

Once set, gently release from the mould and decorate as you wish.

Enjoy!



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