

Peanut – Chocolate Cheesecake



The taste of this cake is unusual but in a positive sense. I can tell you that it is quickly prepared, because it is not baked and the filling is not cooked, just take a mixer in your hand and everything is mixed quickly.

INGREDIENTS FOR THE BOTTOM :

320 g of ground cookies

100 g of sugar

220 g of margarine for cakes (or butter)

THE CHOCOLATE FILLING :

420 g of cream cheese for cakes

70 g of powder sugar

1 spoon of vanilla paste (or 2 packages of vanilla sugar)

250 g of chocolate (for cooking)

a pinch of salt

125 ml of sweet cream

15 g of Cream fix

THE PEANUT FILLING :

420 g of cream cheese for cakes

70 g of powder sugar

1 spoon of vanilla paste

185 g of peanut spread

125 ml of sweet cream

15 g of Creamfix

GANACHE :

190 g of chocolate (for cooking)

230 ml of sweet cream

DECORATION :

100 ml of sweet cream

50 g of Nutella

Peanuts for decoration

50 g of ground cookies

PREPARATION :

1 . melt the butter and sugar ...

2 . pour the melted butter over the cookies and mix well ...

3 . put the mixture into a tin with a diameter of 26 cm, and press it well into the tin ...

4 . put the tin in the fridge till you prepare the first filling ...

5 . melt the chocolate over the steam ...

- 6 . put the sugar, powder sugar and vanilla paste in a bowl and mix well ...
- 7 . add the melted chocolate and mix shortly to make the ingredients homogenous ...
- 8 . while mixing, add sweet cream in a thin stream, then add sweet cream and Cream fix (BE CAREFUL NOT TO MIX THE FILLING TOO MUCH) ...
- 9 . distribute the filling evenly over the cookies and put it back in the fridge, so you can prepare the second filling ...
- 10 . put the cheese, powder sugar and vanilla paste in a bowl and mix well ...
- 11 . add the peanut spread and mix shortly to make the ingredients homogenous ...
- 12 . while mixing, add sweet cream in a thin stream, then add sweet cream and Cream fix (BE CAREFUL NOT TO MIX THE FILLING TOO MUCH) ...
- 13 . distribute the filling softly and evenly over the first filling and put it back in the fridge till you prepare the ganache...
- 14 . drop the chocolate finely ...
- 15 . boil the sweet cream ...
- 16 . pour the cooked sweet cream over the chocolate, cover with a plate for 3 – 5 minutes, mix well and leave it to cool down so much that you can put your finger on it and that it is not hot ...
- 17 . pour the ganache over the filling and leave the tin in the fridge overnight ...
- 18 . take the cheesecake out of the tin, sprinkle the outer edge of the cake with ground cookies and put the cake on a

suitable tray ...

18 . for decoration mix the sweet cream to half, add Nutella and mix the sweet cream to the desired stiffness **(BE CAREFUL THAT YOU DO NOT MIX THE SWEET CREAM TOO MUCH)** ...

19 . spray sweet cream meringues on the cake and put one peanut on each meringue ...



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