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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