

White Chocolate Cheesecake

INGREDIENTS

BASE

- 300 g wholegrain chocolate cookies
- 110 g butter

CREAM CHEESE TOPPING

- 200 g VIVANI White Chocolate with Vanilla
- 150 g crème fraîche or double cream
- 600 g cream cheese
- 100 g icing sugar
-
- some butter
- 25 g VIVANI Hot Chocolate (or grated chocolate)

PREPARATION

Put the cookies in a freezer bag and crush them with a rolling pin until they resemble crumbs. Melt the butter in a pan. Mix the melted butter with the cookie crumbs. Spread the mixture evenly onto the base of a well-greased springform tin.

Chop up the chocolate with a knife. Heat the crème fraîche with the pieces of chocolate in a bowl in a bain-marie over a low heat and stir until smooth. Leave it to cool for a while.

Whisk the cream cheese and the sieved icing sugar in a second bowl until the mixture resembles a smooth cream. Stir the chocolate mixture into the cream cheese mixture.

Spread the cream cheese topping over the cookie base. Cover the cheesecake and leave it to chill in the refrigerator for approximately 6 hours.

Remove the tin from the cake. Decorate the cake with Hot Chocolate chipping.

level: 1-2