



CHRISTMAS CHEESECAKE

A cheesecake with white chocolate and fruit, perfect for the holidays.



INGREDIENTS:

200 grams chocolate cookies
100 grams butter
250 grams mascarpone cheese
150 grams cream cheese
300 grams Zaini white chocolate
150 grams greek yogurt
100 grams sugar
100 grams cream
6 grams gelatin sheets
80 grams Zaini dark chocolate



Difficulty
MEDIUM



Preparation
260 min



Portions
8

1

Crumble the cookies into small pieces for the base of the cheesecake. Melt the butter and add it to the cookies. Pour the mixture into a 26cm springform pan and press down well with a glass to cover the bottom, then refrigerate..

TIP

The cheesecake can be decorated with fruit covered in dark chocolate. Melt the dark chocolate in a double boiler or in the microwave and use a toothpick to dunk the fruit into the melted chocolate, then place on a plate lined with parchment paper and refrigerate. Fruit such as currants, raspberries and strawberries are ideal.

2

In a bowl, mix the cream cheese with the sugar, then add the mascarpone and yogurt, whip the cream and mix it into the cheesecake mixture. Melt the white chocolate in a double boiler and add it to the cheese mixture.



- 3 Soften the gelatin sheets in cold water for 5 minutes. Remove the water from the gelatin and melt over a low heat it with 3-4 tablespoons of water, milk or cream, pour it into the mixture and mix well. Pour the final mixture into the springform pan.
- 4 Refrigerate for at least 4 hours and garnish with white chocolate before serving.