



## CHOCOLATE AND CHILI PEPPER CHEESECAKE WITH CHILI PEPPER

*Cheesecake debuted in Italy like many cult desserts between the 1990s and the 2000s. These were the years during which world cuisine broke down barriers and became fusion, like in the case of this recipe.*



### INGREDIENTS:

**150 g** Emilia dark chocolate  
**300 g** fresh cheese such as ricotta  
**250 g** cream  
**80 g** sugar  
**1** package of gelatin  
**some** chili peppers to taste  
**1 cup** milk  
**2 tbsp** Emilia bitter cocoa powder  
**200 g** dry cookies  
**80 g** butter  
**some** chocolate curls for decoration  
**4 tbsp** chili pepper jelly  
**2** gelatin sheets



Difficulty  
**MEDIUM**



Preparation  
**270 min**



Portions  
**4/6**

**1**

For the crust: blend the dry cookies with the cocoa using a mixer, then add the melted butter. Line a large hinged baking pan (or four small ones) with baking parchment, then spread the mixture on the bottom, flattening well with the back of a spoon. Chill in the refrigerator.

### TIP

Decorate with a few chocolate curls and a little crumbled chili pepper gelatine before serving.

**2**

For the cream: melt the chocolate in a double boiler and fold into the ricotta along with the sugar and the chili pepper, mixing well until the mixture is homogeneous. Dissolve the gelatin that has been soaked in a bowl of cold water in a small amount of milk and fold delicately into the mixture. Lastly, whip the cream and fold in.



- 3 Pour the cream into the cake pan, flatten with a spatula and chill in the refrigerator for at least 4 hours. In the meantime, soak the gelatin sheets in cold water, then dissolve in 2 tablespoons of water, add with the chili pepper jelly and mix well. Pour in a mold and chill in the refrigerator. Just before serving, open the hinged pan and place the cake on a serving tray.