



CHOCOLATE AND RASPBERRY CHEESECAKE (no cooking needed)

This chocolate and raspberry cheesecake is an easy-to-prepare dessert, which does not require cooking. It is perfect for rounding off a dinner with friends. Cheesecake is very popular in American culinary culture and in English-speaking countries. It consists of a cookie base - in this case gluten-free - covered with a sweetened fresh cheese topping. It is really simple to make, and takes only half an hour. However the total time needed is longer since it has to be left to stand in the fridge for at least three hours. One thing that makes this cheesecake particularly easy to prepare is that it does not need cooking, which means you can make it in advance and serve it to your guests after leaving it to cool for long enough for the base and topping to become firm, but remain soft to the bite.



Decoration:

300 g / 10½ oz raspberries

100 g / 3½ oz Emilia Zaini extra dark chocolate, 70% cocoa

powdered sugar

INGREDIENTS:

Base:

250 g / 8¾ oz chocolate cookies and gluten-free cereals

125 g / 4½ oz butter, softened at room temperature

Topping:

250 g / 8¾ oz raspberries

400 g / 14 oz fresh cheese (like ricotta)

200 ml / 6¾ fl oz fresh cream + 2 tbsp for gelatine

200 g / 7 oz Emilia Zaini extra dark chocolate, 70% cocoa

80 g / 2¾ oz powdered sugar

8 g / ¼ oz gelatine in sheets

½ vanilla pod



Difficulty
EASY



Preparation
215 min



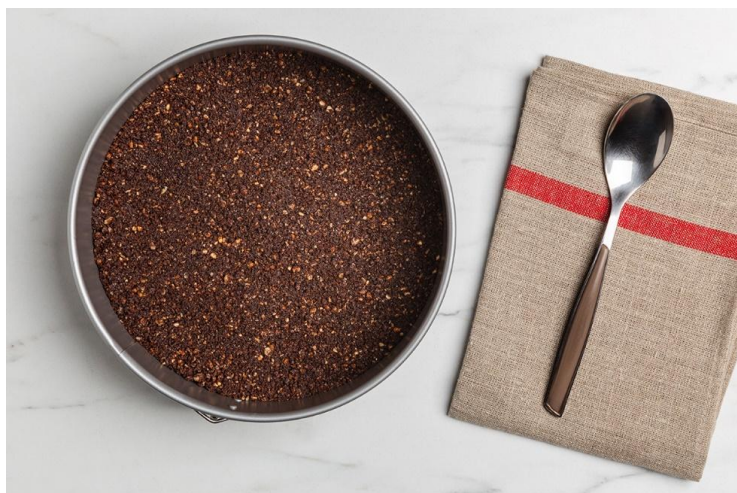
Portions
8

1

To prepare a chocolate and raspberry cheesecake, start from the base. Crumble cookies in a blender, add melted butter, and blend until the mixture is even. Transfer to a 22 cm / 8¾ inch diameter hinge mould and level with the back of a spoon. Put in the fridge while preparing other ingredients.

TIP

To melt chocolate well in a microwave, chop, place in a bowl suitable for microwave ovens, and heat in thirty second bursts. Stir three or four times after each burst until chocolate is completely melted.



- 2** Now prepare topping as follows. Leave gelatine to soak in cold water for the time shown on the pack. Melt dark chocolate in a double boiler or microwave and set aside. Meanwhile, mix cheese until creamy with sugar and vanilla seeds using an electric mixer. Heat two tablespoons of cream in a saucepan, squeeze out gelatine well, and dissolve. Add to cheese mixture together with melted chocolate, and beat everything with a whisk or a mixer. Whip cream, and fold it into mixture a little at a time, mixing from bottom to top.



- 3** At this point, take mould out of the fridge, spread 250 g / 8¾ oz of raspberries on cookie base, and pour on topping. Level out until even, and place in the fridge for at least three hours. Just before serving, turn out and place cheesecake on a serving dish. Decorate with remaining raspberries and chocolate flakes, and sprinkle with powdered sugar to taste.

