



Chestnut Cheesecake

30 minutes

Hands on

14-16

Portion(s)

2

Difficulty



Method

- Beat the graham crackers in a food processor until very finely ground.
- Add the butter and process until the mixture resembles wet sand.
- Spread in a 25 cm spring form pan. Press it on the bottom until compact. Refrigerate to chill and become firm.
- Soak the gelatin sheets in ice cold water and heat ½ of the heavy cream in a small saucepan over low heat, until it comes to a boil.
- When it comes to a boil, remove from heat. Wring the gelatin sheets with your hands and add them to the boiled heavy cream. Whisk until the gelatin dissolves completely.
- Beat the cream cheese, sugar, salt, the other ½ of the heavy cream and the gelatin-cream mixture on low speed, until all of the ingredients are completely combined.
- When ready, add the chopped chestnuts and stir to distribute.
- Pour the filling over the chilled crust and refrigerate for 4-5 hours, until firm.

For the glaze:

- In a saucepan, add the water and sugar. Place over medium to low heat and wait for the sugar to melt.
- When ready, add the whole chestnuts, lime juice, lime zest, ginger and cardamom.
- Let the mixture come to a boil and remove from heat.
- Add the chocolate and stir carefully so that you don't crush the chestnuts but melt the chocolate.
- When the cheesecake has chilled completely, pour the glaze over it and refrigerate again, until the glaze chills and becomes firm.
- Cut into pieces and serve.

Ingredients

For the crust

- 250 g digestive cookies
- 100 g butter, unsalted, melted

For the filling

- 600 g cream cheese
- 10 g gelatin sheets
- 150 g granulated sugar
- 1 pinch salt
- 300 g heavy cream 35%
- 100 g chestnuts, finely chopped, boiled and peeled

For the glaze

- 300 g water
- 400 g chestnuts, boiled and peeled
- 100 g granulated sugar
- lime juice, of 1 lime
- lime zest, of 1 lime
- 1 teaspoon(s) ginger, powder
- 1 pinch cardamom, ground
- 50 g chocolate couverture, finely chopped

Διατροφικός πίνακας

Nutrition information per portion

405 Calories (kcal)	26.0 Total Fat (g)	16.0 Saturated Fat (g)	37.0 Total Carbs (g)
20%	37%	80%	14%
21.0 Sugars (g)	5.1 Protein (g)	0.8 Fibre (g)	0.53 Sodium (g)
23%	10%	3%	9%