



Ruby chocolate cheesecake

60'

Hands on

8 hours'

Hands off

12

Portion(s)

2

Difficulty



Method

For the crust

- Butter and flour a 22 cm [round cake pan](#) and line its bottom with parchment paper.
- Process the cookies with the sugar into a food processor, until the cookies get a breadcrumb consistency.
- Add the butter and process for a few more seconds until the cookie crumb looks like wet sand.
- Pour the mixture into the pan and use the bottom of a glass to press down the crust until evenly thick over the whole pan.
- Refrigerate the pan until needed.

For the cheesecake

- Put the gelatin powder and the water into a [bowl](#).
- Stir with a spoon until the gelatin is dissolved and let the mixture thicken until needed.
- Cut the ruby chocolate into pieces and add it into a heatproof bowl.
- Transfer the bowl over a [pot](#) with simmering water (bain-marie), making sure that the bowl's bottom is not touching the water, and melt the chocolate.
- Remove the bowl from the bain-marie, wipe the bowl's bottom with a dish towel, and pour the melted chocolate into the mixer's bowl.
- Beat with the whisk attachment at medium speed and add the cream cheese.
- Beat at high speed to prevent the mixture from forming lumps.
- Add the sweetened condensed milk and beat for a few more seconds.
- Put the gelatin mixture into a saucepan and transfer it over medium heat.
- Once the gelatin melts completely and the mixture is translucent, remove the saucepan from the heat.
- Pour the gelatin mixture into the mixer's bowl.
- Add the heavy cream and beat for 1 more minute until the ingredients are homogenized.
- Optionally, if you want the cheesecake's color to be brighter, add the food coloring paste; otherwise, remove the bowl from the mixer.
- Remove the pan from the refrigerator and slowly pour the cream into the pan and make sure there are no bubbles on the cream's surface.
- Refrigerate the pan for 8 hours until the cheesecake is firm.

For the ganache

- Finely chop the ruby chocolate and add it into a bowl.
- Put the heavy cream into a saucepan over medium heat and let it come to a boil.
- Remove the saucepan from the heat and pour the hot heavy cream into the bowl with the ruby chocolate.
- Wait a few seconds for the chocolate to start melting and whisk well until the chocolate melts completely and you get a smooth ganache.
- Refrigerate the bowl for 2 hours until the ganache is set.
- Pour the ganache into the mixer's bowl and beat it with the whisk attachment at high speed, for 2 minutes, until fluffy.
- Transfer the ganache to a [pastry bag](#) with a [star tip](#).
- Decorate the cheesecake with the ganache, whipped cream, and sprinkles.
- Serve.

Ingredients

For the crust

- 50 g butter, melted + extra to butter the pan
- 1 teaspoon(s) all-purpose flour, to flour the pan
- 250 g digestive cookies
- 1 tablespoon(s) granulated sugar

For the cheesecake

- 7 g gelatin powder
- 120 g water, cold
- 350 g ruby chocolate
- 450 g cream cheese
- 400 g sweetened condensed milk
- 240 g heavy cream 35%
- 1/2 teaspoon(s) pink food coloring paste, optionally

For the ganache

- 170 g ruby chocolate
- 120 g heavy cream 35%

To decorate

- 100 g [whipped cream](#)
- 1 tablespoon(s) sprinkles

Διατροφικός πίνακας

Nutrition information per portion

728 Calories (kcal)	50.0 Total Fat (g)	30.0 Saturated Fat (g)	59.0 Total Carbs (g)
36%	71%	150%	23%
48.0 Sugars (g)	9.5 Protein (g)	0.8 Fibre (g)	0.71 Sodium (g)
53%	19%	3%	12%