



# Pressure cooker cheesecake

25'  
Hands on

30'  
Cook Time

8-10  
Portion(s)

1  
Difficulty



## Method

### For the crust

- In a glass bowl add the butter, the chocolate couverture into pieces, cover with plastic wrap, and microwave at 800 Watt for 1 minute. Mix until the ingredients are homogenized.
- In a blender, add the cookies and beat them until powdered.
- Transfer the cookies into a bowl, add the melted couverture mixture, and mix well.
- Line a **20 cm round baking pan** with parchment paper, and make sure to cover both the base and the sides inside the baking pan.
- Spread the mixture well over the whole base, and refrigerate to cool.

### For the cream

- In a mixer's bowl add the brown sugar, eggs, vanilla extract, and beat with the whisk attachment at high speed, for 2-3 minutes, until fluffy.
- Add the salt, yogurt, cream cheese, lemon zest, and beat for 1 more minute until the ingredients are homogenized. Spread over the crust.

### To assemble

- In a pressure cooker add the trivet and then, the water.
- Cover the cheesecake with aluminum foil and place it onto the trivet.
- Transfer the pressure cooker over high heat. Seal with the lid, lower the heat to medium-low, turn the safety valve to the proper pressure indicator, and simmer for 20-30 minutes.
- Turn off the heat and turn the safety valve so that the pressure cooker depressurizes. Alternatively, after turning off the heat, allow 5-10 minutes for it to depressurize on its own.
- Allow some time for the dessert to come to room temperature and **serve** with honey, crushed walnuts, and thyme. Consume it at room temperature and not at refrigerator temperature.

## Ingredients

### For the crust

- 80 g butter
- 60 g chocolate couverture
- 200 g digestive cookies

### For the cream

- 100 g brown sugar
- 2 eggs, at room temperature
- 1 teaspoon(s) [vanilla extract](#)
- 1 pinch salt
- 100 g strained yogurt, at room temperature
- 450 g cream cheese, at room temperature
- lemon zest, of 1 lemon

### To assemble

- 2 liters water

### To serve

- 50 g honey
- 80 g coconut
- 1 tablespoon(s) thyme

## Διατροφικός πίνακας

### Nutrition information per portion

299 Calories (kcal)	21.0 Total Fat (g)	12.0 Saturated Fat (g)	22.0 Total Carbs (g)
15%	30%	60%	8%
14.0 Sugars (g)	4.5 Protein (g)	1.1 Fibre (g)	0.58 Sodium (g)
16%	9%	4%	10%