

No-Bake Double Chocolate Cheesecake Recipe

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Cook time : 0 minutes

Ready in 20 minutes plus cooling

Level : Basic

Ingredients:

"Oreo" Cookie Crust:

- "Oreo" cookies 100g (3.5oz)
- Butter, melted 30g (1oz)

Dark Chocolate Cream Cheese Mousse:

- Cream cheese 150g (5.3oz)
- Milk 40g (1.4oz)
- Sugar 55g (2oz)
- Vanilla powder
- Gelatin 3g (1.5 sheets)
- Dark chocolate 115g (4oz)
- Cream 35% 115g (4oz)

Milk Chocolate Cream Cheese Mousse:

- Cream cheese 150g (5.3oz)
- Milk 40g (1.4oz)
- Sugar 30g (1oz)
- Vanilla powder
- Gelatin 3g (1.5 sheets)
- Milk chocolate 115g (4oz)
- Cream 35% 115g (4oz)

Chocolate Glaze:

- Water 80g (2.8oz)
- Sugar 120g (4.2oz)
- Cocoa powder 10g (2.5Tsp)
- Glucose syrup 20g (0.7oz)
- Gelatin 6g (4 sheets)

Decoration:

- Fresh strawberries

Directions

1. To make cookie crust put "Oreo" cookies into a food processor. Pulse until you grind them. Transfer your ground cookies into a bowl, and add melted butter. Stir with a silicone spatula to combine.
2. Wrap the bottom of 16cm (6") in diameter and 5cm (2") high cake ring with cling film, and line it with acetate strip. Transfer the mixture into the mold, and then press it into the bottom using the back of the spoon. Put everything in the fridge to chill.
3. To make dark chocolate cream cheese mousse soak gelatin in cold water. As soon as the gelatin softens take it out and squeeze to get rid of the excess water. Put the cream cheese into a bowl, and mix it with silicone spatula until it becomes smooth. Put milk into another bowl, add sugar and vanilla, and stir with a whisk to combine. Heat up this mixture in the microwave. Add gelatin into hot milk and stir until it melts. Add this mixture to cream cheese and stir with a whisk until it becomes uniform. Add melted dark chocolate into the mixture and stir well with a whisk. Whip the cream in your stand mixer fitted with whisk attachment to soft peaks. Add whipped cream into the cream cheese mixture. Stir with a silicone spatula until the mixture becomes uniform. Pour the mixture into the prepared mold. Shake the mold to distribute the mousse evenly. Smooth the surface using your small spatula, and then put everything in the freezer until it sets completely.

4. To make milk chocolate cream cheese mousse soak the gelatin in cold water. As soon as the gelatin softens, take it out and squeeze to get rid of the excess water. Put the cream cheese into a bowl, and mix it with silicone spatula until it becomes smooth. Put milk into another bowl, add sugar and vanilla, and stir with a whisk to combine. Heat up this mixture in the microwave. Add gelatin into hot milk and stir until it melts. Add this mixture to cream cheese and stir with a whisk until it becomes uniform. Add melted milk chocolate into the mixture and stir well with a whisk. Whip the cream in your stand mixer fitted with whisk attachment to soft peaks. Add whipped cream into the cream cheese mixture. Stir with a silicone spatula until the mixture becomes uniform. Pour the mixture into the mold, onto frozen dark chocolate cream cheese mousse. Shake the mold to distribute the mousse evenly. Smooth the surface using your small spatula, and then put everything in the freezer until it sets completely.
5. To make the glaze, soak the gelatin in cold water. As soon as the gelatin softens take it out and squeeze to get rid of the excess water. Put water, sugar, and sifted cocoa powder into a saucepan and stir well with a whisk. Bring the mixture to a boil, and then add the glucose syrup. Stir well with a silicone spatula and remove the pan from heat. Add soaked gelatin and stir until it melts. Run the mixture through a strain, cover it with cling film and leave it to cool down a bit. When the glaze becomes lukewarm, pour it into frozen milk chocolate cream cheese mousse. Shake the mold to distribute it evenly, and then put everything in the freezer to set.
6. When your cake sets, decorate it with some fresh strawberries.
7. There, your delicious no-bake double chocolate cheesecake is done! Enjoy!