

# No-Bake Chocolate and Passion Fruit Cheesecake

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Prep. time : 40 minutes

Cook time : 0 minutes

Ready in 40 minutes plus cooling

Level : Advanced

## **Ingredients:**

### **Chocolate Cookie Crust:**

- Chocolate cookies, ground 100g (3.5oz)
- Butter, melted 50g (1.8oz)

### **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)

### **Passion Fruit Cream Cheese Mousse:**

- Cream cheese 160g (5.6oz)
- Passion fruit puree 85g (3oz)
- Sugar 55g (2oz)
- Gelatin 3g (1.5 sheets)
- Cream 35% 160g (5.6oz)

## **Passion Fruit Glaze:**

- Passion fruit puree 70g (2.5oz)
- Water 30g (1oz)
- Sugar 45g (1.6oz)
- Gelatin 3g (1.5 sheets)

## **Directions**

1. To make cookie crust put ground chocolate cookies into a bowl, and add melted butter. Stir with a silicone spatula to combine. Wrap the bottom of the 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 a back of a spoon. Put it in the fridge to chill.
2. 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 cream cheese into a bowl, and now mix it with your silicone spatula until it becomes smooth. Put the milk into a bowl, and add sugar and vanilla, and stir with a whisk to combine. Heat up this mixture in the microwave. The milk is hot, and now add gelatin 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 top using your small spatula, and then put it in the freezer until it sets completely.
3. To make passion fruit 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 cream cheese into a bowl, and mix it with a silicone spatula until it softens. Put passion

fruit puree into a bowl. Add sugar and stir with a whisk. Heat up this mixture in the microwave. Puree is hot – add soaked gelatin and stir until it melts. Pour warm mixture into cream cheese and stir with a whisk until the mixture becomes uniform. Whip the cream in your stand mixer fitted with whisk attachment to soft peaks. Add lukewarm passion fruit mixture into whipped cream. Stir with a whisk until it becomes uniform.

4. Pour your passion fruit cream cheese mousse mixture onto the frozen chocolate cream cheese mousse until you fill the mold almost to the top. Shake the mold to distribute the mousse evenly. Smooth the top using your small spatula, and then put it in the freezer until it sets completely.
5. To make passion fruit glaze soak gelatin in cold water. As soon as the gelatin softens, take it out and squeeze to get rid of the excess water. Put passion fruit puree into a measuring cup. Add water, sugar and glucose syrup and stir well with a whisk. Heat this mixture in the microwave. Add soaked gelatin to hot puree and stir until it melts. Leave this mixture to cool down a bit.
6. Pour lukewarm glaze onto frozen passion fruit cream cheese mousse. Put it back in the freezer until it sets.
7. The cheesecake is set. Decorate it with melted chocolate, passion fruit, and for additional bling - some shiny silver pearls.
8. There, your delicious no-bake chocolate and passion fruit cheesecake is done! Enjoy!