

Nutella[®] Cheesecake

Medium

2 h 50 min



INGREDIENTS

for 9 portions

For the base:

- 200g of speculoos biscuits
- 150g Breton butter biscuits (or Graham Crackers)
- 80g of butter cut into small pieces
- 1 tablespoon of brown sugar

For the cream:

- 600g cream cheese
- 250g fromage blanc (with 20% fat content)
- 250g thick crème fraîche
- 180g brown sugar
- 2 vanilla pods
- 4 large eggs
- Nutella[®]

METHOD



- 1** | Preheat the oven to 200°C on the fan setting
Break up the biscuits until they reach a powder consistency
Add the butter cut into small chunks and a tablespoon of sugar
Mix together-
Butter the base of a dish
Pour the mixture into a 24cm round cake tin with a removable base
Bake for 10mins at 200°C-

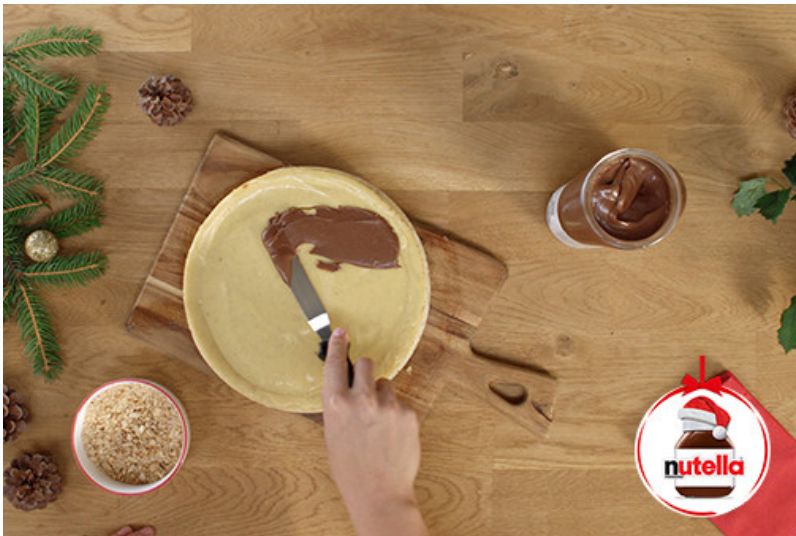


- 2** | Place the cream cheese, fromage blanc and the crème fraîche in a bowl
Add the sugar
Add the whole eggs
Stir in the vanilla pod seeds-
Mix together for 1 minute

**3**

Pour the cream topping over the biscuit base

Bake for 1h20 at 135°, without opening the door throughout the entire cooking time

**4**

Spread Nutella® on top of the cheesecake-

Et voila!