

# Nutella<sup>®</sup> Cheesecake

Medium

3 h 40 min



## INGREDIENTS

for 8 - 10 people

### 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

**Preheat the oven to 200°C (Gas mark 6) on the fan setting.**

## METHOD



1

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