RECIPE

Cheesecake with Nutella®

Medium | 1 h 5 min

INGREDIENTS

for 8 portions

75 g Ricotta cheese

75 g Greek yoghurt

57 g Caster sugar

19 g Manitoba flour

1 Egg

1 g Salt

½ Vanilla pod

75 g Whipped cream

1 Store-bought shortcrust pastry pack

120 g Nutella® (15 g/portion)

Pentru a pregăti această rețetă delicioasă, e suficient să savurați 15 g de Nutella® de persoană!

METHOD

1 | Use the shortcrust pastry to cover the bottom and sides of a springform pan with a diameter of 22 cm. Make holes in the pastry using a fork and put the pan into the fridge.

2 | In the meantime, prepare the cheesecake cream by using a hand mixer to blend the ricotta, the greek yoghurt, the sugar, slightly beaten eggs, the sieved flour, the salt and the pulp of the half vanilla pod (extracted by cutting the vanilla bean down the side with a knife and scraping the pulp out with the tip), to form a smooth mixture. Separately, whip the cream and combine it with the mixture.

3 | Now spread the batter onto the pastry base, up to three quarters of its height. It's now time to put it into the oven! Bake the cheesecake at 175°C for about 30 minutes. The cake should slightly rise and become golden on the surface. Be careful not to bake the cake for too long, otherwise it may become too dry. You can use a wooden toothpick to check the cake for doneness. Stick it into the centre of the cheesecake: it is done when the toothpick comes out clean and slightly darker.

After the cheesecake has thoroughly cooled, spread Nutella® on top to add even more deliciousness and a personal touch. You could even put the Nutella® into a pastry bag and use your artistic skills to draw a design.

Share the recipe with the hashtag #nutellarecipe

What is better than a fresh cheesecake? Only a delicious Cheesecake with Nutella®, of course!