

# Chocolate-Caramel Cheesecake

inspired by Janneke Philippi

For up to 12 servings

Preparation Time 30 min

Cooking Time 1 hour plus 1 hour cooling time

100g melted Butter

200g oat cookies

275g 54% -70% dark chocolate

600g Philadelphia cheese

125 g Crème fraîche

200g sugar

4 eggs at room temperature

Bonne Maman caramel in a jar

1 tbsp. Fleur the sel



All ingredients should have room temperature.

Preheat the oven and place a pan that fits the cake diameter on the lower rack, fill it halfway with warm water.

I use a 20 cm baking form with a loose bottom and line it with parchment paper.

Wrap the outside of the form with 3 layers of aluminum foil all the way to the top. This is necessary to prevent the water to seep into the cake when you cook it. It helps to have a larger sized foil for professionals or to make it real tight.

Put the cookies in a blender and add the melted butter. Mix until the cookies and the butter are well combined and spread the crumbs evenly into the form, press it down with the help of a small pastry rolling pin, or something flat and let it harden in the fridge while you make the second part of the cake.

Melt the chocolate in a double boiler or like I do on very low heat under constant stirring. Set aside and let cool for 5 min.

Combine the cream cheese, the crème fraîche and sugar in the bowl of your stand up mixer and mix on medium speed until creamy. Add one egg at the time and then add the cooled chocolate under the cheese mix until well combined. And pour it in the prepared form until 2cm | ½ inch away from the rim. If you have left over cheesecake dough fill it in small glasses and bake it along with the big one but only after 20 min of the baking time. You do want the cheesecake to be moist and creamy.

Set the cake into the water and let cook for 1 hour. Then turn off the heat and leave the oven door slightly open so the heat can get out the cake cools slowly down. Transfer the cake into the fridge after you removed the foil. This will make the crust even crispier and you do want to eat it cold.

Before you serve the cake spread the caramel on the top and sprinkle the salt over it.