



# MARBLED CHOCOLATE CHEESECAKE



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and easy preparation



20



easy

## INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

### FOR THE BASE

**150 g** Digestive biscuits, crumbled

**70 g** Butter, melted

Butter, for the baking tin

### FOR THE FILLING

**250 g** QimiQ Cream Base

**500 g** Cream cheese

**1 package** Custard powder

**4** Egg(s)

**150 g** White chocolate, melted

**150 g** Dark chocolate (40-60 % cocoa), melted

## METHOD

1. Preheat the oven to 140 °C (air circulation).
2. For the base: add the melted butter to the biscuit crumbs and mix well. Press firmly into the base of a greased cake tin.
3. For the filling: mix the QimiQ Sauce Base with the cream cheese, custard powder and eggs with an immersion blender until smooth.
4. Halve the mixture. Fold the melted white chocolate into one half and the melted dark chocolate in the other half of the QimiQ mixture.
5. Pour the pale and dark mixture alternately onto the centre of the biscuit base to create a marbled effect. Use a spoon to swirl if necessary.
6. Bake in the preheated oven for approx. 45 minutes.
7. Allow to cool for approx. 4 hours.