Japanese-Style Cherry Cheesecake

czas przygotowania: **45 min**

poziom trudności: **trudny**



A delicious layered cheesecake combining a soft chocolate sponge base with a light, creamy cheesecake filling and a fruity cherry swirl. The rich cocoa flavour pairs beautifully with the smooth vanilla cream and slightly tart cherries, creating an elegant dessert that's perfect for special occasions and family celebrations.

Składniki

For the chocolate sponge:

- Plain flour – 100 g
- Gellwe Baking Powder – 1 tsp
- Gellwe Extra Dark Cocoa Powder – 1 tsp
- Sugar – 100 g
- Butter – 100 g
- Milk – 50 ml
- Large eggs – 2

For the cheesecake filling:

- Cream cheese (twaróg sernikowy) – 500 g
- Whipping cream (30% fat) – 500 ml
- Gellwe Food Gelatine – 20 g
- Icing sugar – 150 g
- Gellwe Vanilla Sugar (15 g) – 1 pack

For the cherry filling:

- Pitted cherries – 300 g
- Potato starch – 1 tbsp

Sposób przygotowania