Salted Caramel Cheesecake with Peanuts

czas przygotowania: 100 min

poziom trudności: trudny



A rich, creamy baked cheesecake on a delicate chocolate shortcrust pastry base, topped with luscious salted caramel sauce and crunchy peanuts. The smooth vanilla cheesecake filling pairs beautifully with the buttery caramel and a hint of salt, creating an irresistible combination of sweet and savoury flavours. An impressive dessert for celebrations, special occasions or an indulgent afternoon treat.

Składniki

For the chocolate shortcrust pastry:

- Plain flour – 200 g
- Butter – 100 g
- Egg yolks – 2
- Sugar – ⊠ cup
- Sour cream – 1 tbsp
- Gellwe Extra Dark Cocoa Powder – 2 tbsp

For the cheesecake filling:

- Smoothly blended curd cheese (twaróg) – 600 g
- Butter (softened) – 50 g
- Large eggs – 4
- Sugar – 200 g
- Gellwe Vanilla Flavouring – 2 tsp
- Gellwe Cream Flavour Pudding Mix – 1 pack

For the salted caramel sauce:

- Whipping cream (30% fat) – 100 ml

Sposób przygotowania

- Brown sugar – 50 g
- Honey – 1 tbsp
- Butter – 30 g
- Salted peanuts – 100 g
- Salt – a pinch