



# NO-BAKE NUTELLA CHEESECAKE

The ultimate dessert for nutella lovers and the perfect dessert for those who are beginners in the kitchen. Lets not mention how much kids would love to make this and lick that spoon of nutella afterwards. I must admit it's rich and creamy but as my friend Paul described it 'silky with a mousse like texture'. So if you are feeling like something sweet, this is it! No bake desserts are the best. They can be made ahead of time which is perfect for planning and preparing.

**PREP TIME: 15 MINUTES    COOK TIME: 15 MINUTES    SERVES: 8-12**

## NOTES FROM ROUBA

If you know you are making this ahead of time, leave the cheese cream cheese, at room temperature so that it's easy to beat. Alternatively put in the microwave for approximately 50 seconds

Use a knife dipped in hot water for the perfect slice

Remember to set aside 2 tablespoons of the nutella before adding it to the mixture





## INGREDIENTS

### Cheesecake Base

350m grams ripple  
chocolate biscuits  
200 grams unsalted butter  
melted

### Filling

1 sachet gelatine (10 grams)  
500 grams philadelphia cream  
cheese (softened)  
1 cup icing sugar

2 eggs

400 grams nutella (reserve 2  
tablespoons to garnish with)

300ml thickened cream

## METHOD



### Step 1.

Grease a 23 cm round spring-form tin with butter and line the bottom and sides with baking paper. To make the crust, add the biscuits to a food processor until they resemble fine crumbs. Transfer to a bowl and stir through the melted butter. Carefully press the biscuit crumb into the bottom and sides of your tin as evenly as you can to form a crust layer. Use the back of a spoon to get a nice smooth finish. Set in the refrigerator



### Step 2.

To make the filling; In a small bowl add gelatine to  $\frac{1}{4}$  cup of hot water and stir quickly until dissolved. Set aside. Place cream cheese, thickened cream and icing sugar in a large bowl and beat with an electric mixer at a moderate speed until smooth and creamy. Add nutella and eggs and continue to beat for 3-5 minutes until mixture slightly thickens. Add dissolved gelatine and beat for 1-2 minutes until well combined.



### Step 3.

Pour nutella filling into the prepared biscuit base and smooth the top. Gently warm 1-2 tablespoon of reserved nutella in the microwave for approximately 40-50 seconds. Drizzle over the top.



### Step 4.

Refrigerate for at least 4-5 hours (preferably overnight) to achieve the perfect texture. This cake is best served chilled. Use a knife dipped in hot water for the perfect slice.