



## Coffee and White Chocolate Cheesecake

150g chocolate biscuit crumbs  
100g melted, unsalted butter  
200g white cooking chocolate broken into small pieces  
1 tbsp gelatin powder  
750g cream cheese  
¾ cup caster sugar  
3 tsp vanilla bean paste  
150ml thickened cream, whipped  
3 tsp freeze-dried instant coffee granules (I use Moccona)  
Extra sugar for sprinkling on top (I use demerara sugar, but any will do)

1. Line the base and sides of a 22cm cheesecake springform tin
2. Combine the biscuit crumbs and butter in a bowl until it resembles wet sand, then press firmly into the base of cheesecake tin. Keep in the fridge to set while making the cheesecake mixture
3. Melt the chocolate in a heatproof bowl, over a pan of simmering water. Stir occasionally using a metal spoon
4. Meanwhile, beat the cream cheese, sugar and vanilla until smooth. I use a stand mixer, but an electric beater would do the job
5. In a small jug, add the gelatin powder and 1/3 cup boiling water. Stir briskly using a fork. Continue until gelatin has melted
6. Add the gelatin to the white chocolate and whisk together thoroughly, then add this mixture to the cream cheese mixture and beat until well combined
7. Divide this cheesecake mixture evenly into two bowls
8. To one half, add the whipped cream and fold through until combined
9. Dissolve the coffee in one tbsp of boiling water and add this to the other half of the cheesecake mixture. Combine thoroughly
10. Pour the coffee cheesecake mixture onto the chocolate biscuit base, then top with the white chocolate mixture. Refrigerate overnight for best results
11. Before serving, turn out cheesecake onto a serving dish and sprinkle the top of the cheesecake with extra sugar. Use a kitchen blow torch to brulee the top of the cheesecake (burn the sugar into a thin layer of toffee). Now you are ready to serve!

### \*\*NOTE\*\*

I like a thin brulee layer on top of this cheesecake, but if you want thicker toffee, add more sugar (however, in this case I suggest cracking the toffee topping before slicing. This will help to make the job of slicing the cake into neat pieces a little easier!)