



Shopping list

- 2 packages of TAGO Maltballs
- 1 kg of grounded curd cheese
- 1 l of 30% fat cream
- ¾ of glass of sugar
- 2 teaspoons of gelatine
- 2 bars of dark chocolate
- 2 bars of milk chocolate
- 1 jelly
- vanilla
- 40 g of butter
- strawberries
- a pinch of salt

Maltballs Chocolate Cheesecake

- Blend TAGO Maltballs to powder. Add melted butter and mix together. Put the mix in cake tin and refrigerate for 5 minutes.
- Heat up cream in a pot and add gelatine.
- Mix cheese with sugar with a hand mixer. Add scalded lemon zest and vanilla seeds.
- Combine the ingredients by slowly adding cream with gelatine to the cheese mix.
- Melt chocolate with a double boiler. Melt milk chocolate and dark chocolate separately.
- Take the pie bottom out of refrigerator and put on it 1/3 of the cheese mix. Divide the remaining cheese mix into three parts. Add milk chocolate to one part of the cheese mix, and dark chocolate to the other part. The third part of cheese mix should remain plain. Fill the cake tin with Maltballs and add each cheese and chocolate mix until combined. Decorate the top with strawberries. Refrigerate for about 3 hours. In the meantime, add gelatine on top.
- Bon appétit!

TAGO products used in the recipe



Maltballs