



Shopping list

- 1 pack of MALTBALLS
- 1 pack of TAGO Pure Grain cookies
- 300 g of chocolate cream
- 400 ml of whipping cream
- 50 g of powdered sugar with vanilla beans
- 500 g of curd cheese
- 2 spoons of gelatine
- 2 bars of milk chocolate

No-bake chocolate cheesecake

- Blend cookies and Maltballs into fine powder, then put them into a bowl. Add chocolate cream. You can heat up the cream a bit in a microwave or a water bath. Mix the ingredients.
- Put the mixture into a cake pan. Refrigerate for 15-20 minutes.
- Pour whipping cream and powdered sugar with vanilla beans into a mixing bowl. Whip with a mixer until whipped. Add cheese and chocolate cream. Mix until combined.
- Pour cold water over gelatine and put aside for 10 minutes until it sets. Drain excess water. Put into a saucepan and dissolve on low heat. Do not boil the gelatine, it will affect its setting ability. Combine a few spoons of the cheese and chocolate cream mixture with the gelatine, then add to the remaining part of the mixture. Mix thoroughly.
- Take the crust from the refrigerator. Pour the mixture onto the crust and leave in a cool place for a few hours to set.
- Melt chocolate in a water bath. Use it to glaze the cooled cake.
- Decorate with Maltballs and gold dust.

TAGO products used in the recipe



Maltballs



Cereal cookies
classic