

## Chocolate PB Mousse Cheesecake *(a test recipe)*



## *Part A: Graham Cracker Crust*

– Adapted from [Sally's Baking Addiction](#)

### Ingredients

56g digestive cookies (or graham crackers)

19g brown sugar

32g unsalted butter, melted

### Directions

- 1) Grease ring molds and place atop a baking sheet lined with plastic wrap and/or parchment paper. Parchment paper is sturdier and ensures easier transfer, however is not entirely necessary.
- 2) In a food processor, blend digestive cookies and brown sugar until fine. Add in melted butter and pulse to mix well.
- 3) Divide the crumbs between the ring molds and compact well, ensuring that there are no gaps along the circumference.
- 4) Allow to chill in the refrigerator while preparing the cheesecake layer.

## *Part B: Peanut Butter Cheesecake*

– Adapted from [Sally's Baking Addiction](#)

### Ingredients

84 ml whipping cream

190 g cream cheese, softened

32g granulated sugar (replaced mix of granulated and confectioners')

44g plain yogurt (whoops, added in more by accident)

1 tsp lemon juice

1 heaped tbsp smooth peanut butter (not measured)

### Directions

- 1) Whisk together cream cheese and sugar until fluffy. The bowl should be free of any gritty sugar sounds before advancing.
- 2) Add in yogurt, lemon juice, and peanut butter. Mix well. (Vanilla extract was omitted in this formula, but feel free to add it in, along with any other extracts of choice, according to preference.)
- 3) Beat whipping cream to soft peaks and fold into the cream cheese mixture.
- 4) Remove crust from fridge and distribute cheesecake mixture evenly. Smooth out the surface and replace into the refrigerator for at least 3 hours.

## *Part C: Chocolate Mousse*

– Adapted from [Richardo Cuisine](#)

### Ingredients

56g dark chocolate couverture

140 ml whipping cream

29g granulated sugar

2g gelatin (not measured)

### Directions

- 1) Place chocolate couverture over a bain-marie. Turn off the heat when partially melted and allow to continue melting over residual heat.
- 2) Beat whipping cream until soft peaks, adding in the granulated sugar in two parts.
- 3) Rapidly mix gelatin into melted chocolate. Stir vigorously to eliminate lumps and pockets of gelatin powder.
- 4) Mix one spoonful of the whipped cream into the melted chocolate, stirring until completely incorporated. Add this mixture back into the remainder of the whipped cream. Fold to combine.
- 5) Remove cheesecake from fridge and pour chocolate mousse mixture on top. Smooth out the surface and replace into the refrigerator for at least 3 hours.

## *Part D: Chocolate Ganache*

– Adapted from [Cooking Tree](#)

### Ingredients

65g dark chocolate couverture

44ml whipping cream

33g unsalted butter

### Directions

- 1) Prior to making the Chocolate Ganache, ensure that the mousse cheesecakes have been unmolded. Holding a hot towel outside the ring mold for 10-15 seconds assists with this process. Line a baking sheet with plastic wrap and place a wire rack on top. Transfer the cakes to the wire rack. Place the cakes back into the fridge as the ganache is being assembled.
- 2) Place chocolate couverture and whipping cream over a bain-marie, allowing for gradual incorporation.
- 3) To prevent burning the chocolate, remove from heat when almost fully melted. Stir to melt in residual heat, smoothing out any lumps that remain.
- 4) Add in unsalted butter. Mix again to incorporate fully.

## *Part E: Assembly*

### Directions

- 1) Remove the cakes from the fridge. Working quickly, pour the ganache over the cakes one at a time. If desired, allow the ganache to trickle down the sides for a slight "drip effect", otherwise consolidate in the centre for additional chocolate height.
- 2) Transfer to a cake board or serving plate after pouring and clean the bottom with a flat spatula.
- 3) Repeat with the other cake, then replace both back into the refrigerator for at least two hours. Adorn with cream cheese frosting if desired.
- 4) When ready to slice, dip a non-serrated knife into hot water and dry it off quickly. Cut straight down without using rocking motions to ensure a clean cross section.
- 5) Serve and enjoy!

### Test Notes/Tips

- Two aluminium ring molds were utilized in this recipe; dimensions can be found below. Volumetric calculations were conducted and scaled appropriately for the recipe used. For reference: Sally's Baking Addiction employed 9-inch molds with an approximate 2.8 - 3-inch height for a volume of 190.85 in<sup>3</sup>. The recipes were scaled using a 14% ratio, then multiplied by two for each of the ring molds.

<b>Diameter</b>	10.5 cm	4.13 in
<b>Height</b>	5.1 cm	2 in
<b>Volume</b>	441.61 cm <sup>3</sup>	26.79 in <sup>3</sup>

- For Part A: Graham Cracker Crust, I utilized Maria cookies, however feel free to swap in the preferred choice of graham crackers or even chocolate wafer cookies.
- For Part B: Peanut Butter Cheesecake, granulated sugar replaced the mixture of granulated and confectioners' sugar as I did not have the latter on hand. Sour cream was substituted with an accidentally generous portion of plain yogurt; as such, it is recommended to add gelatin or cornstarch to stabilize the mixture, as the final

result was slightly softer than anticipated. The addition of peanut butter contributed delicate nutty (*no, duh*) undertones, where the amount included can be adjusted according to one's preference.

- For Part D: Chocolate Ganache, a ratio of **3 : 2 : 0.5** of **chocolate to cream to butter** was used. This yielded a thick ganache that was barely spreadable, so it is advised to use a 1:1 ratio for smoother, glossy finish.
- Adorning the final product with frosting is entirely optional. This addition was an impromptu decision that does not correspond to a specific recipe. Frosting components merely consisted of: cream cheese, unsalted butter, and granulated sugar. However, it should be noted that granulated sugar tends to darken the frosting and contribute moisture, making confectioners' sugar the more suitable alternative should this decorative step be undertaken.