

Piedmont Cheesecake (Ottolenghi)

Ingrédients

- 250g of hazelnut powder
- 35g of flour
- 160g of 70% dark chocolate, coarsely chopped
- 100g of almond powder
- 225g of softened unsalted butter
- 250g of granulated sugar
- 6 large eggs
- 400g of ricotta
- 2 teaspoons of vanilla extract
- 50g of roasted chopped hazelnuts
- 100g of 70% dark chocolate
- 40g of granulated sugar
- 40g of glucose syrup
- 70g of water
- 40g of unsalted butter at room temperature

Préparation

1. A cheesecake yes, but not just any cheesecake: its "Italian" version, imagined by Ottolenghi, made with ricotta instead of cream cheese, chocolate, and hazelnut, hence its name, Piedmont cheesecake.
2. It's an easy-to-make cake, super indulgent with a melting texture. In his book, he offers individual cheesecakes but gives all the techniques to make it in a shareable version, which I decided to do, but I'll give you both ways to make it below.
3. Recipe taken from the book Sweet.
4. Equipment: 22cm mold Whisk Ingredients: I used the Koro hazelnut and almond powders: code ILETAITUNGATEAU for a 5% discount on the entire site (non-affiliated).
5. I used Norohy vanilla extract and Guanaja chocolate from Valrhona: code ILETAITUNGATEAU for a 20% discount on the entire site (affiliated).
6. Ottolenghi makes his own hazelnut powder; for that, roast the hazelnuts at 180°C for 10 minutes, then let them cool completely before grinding them into a powder.
7. Mix the hazelnut powder, almond powder, flour, and chopped chocolate.
8. Separate the egg whites from the yolks.
9. Cream the softened butter with the sugar, then add the egg yolks one at a time, mixing well between each addition.
10. Then fold in the powders, then the ricotta, salt, and vanilla.
11. Beat the egg whites until stiff, then gently fold them into the previous batter.
12. Pour the batter into the mold(s).
13. Then bake in the preheated oven at 170°C for 35 minutes for individual cheesecakes or 1 hour for a shareable cheesecake.
14. Let cool completely before unmolding.
15. Melt the sugar and glucose syrup, stirring regularly until the mixture takes on a light amber color.
16. Deglaze little by little with water, and keep over low heat until you have a homogeneous liquid (no sugar lumps).
17. Add the vanilla, let it sit for 5 minutes, and pour the mixture over the chopped chocolate.

18. Emulsify with a spatula or immersion blender, then add the butter cut into cubes little by little, always mixing.
19. When the ganache is smooth and shiny, it is ready.
20. When serving, pour the ganache over the cheesecake (you can reheat it a few seconds in the microwave if you prepared it in advance) and decorate with the roasted and chopped hazelnuts before indulging yourself!

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