

GINGERBREAD BLACKCURRANT CHEESE CAKE



INGREDIENTS FOR THE Gingerbread CAKE

5 eggs

200g sugar

130g cake flour

3 tablespoons cocoa

2 tsp gingerbread spice mix (made of 2 Tb Ground Ginger, 2 Tb Ground Cinnamon, 1 Tb Ground Cloves, 1/2 tsp Ground Nutmeg)

1 teaspoon of baking powder

2 tablespoons water

pinch of salt

INGREDIENTS FOR THE CHEESE CREAM

150 g butter

400 g of cream cheese, for example Philadelphia

3 heaped tablespoons granulated sugar

INGREDIENTS FOR THE CREAM

400 ml whipping cream

2 teaspoons gelatine
1/4 cup hot water
4 heaped tablespoons icing sugar
pinch of salt

INGREDIENTS FOR PUNCH

1/4 cup water
2 tablespoons white rum
1 tsp caster sugar
a few drops of lemon juice

INGREDIENTS FOR CHOCOLATE COATING

100 ml of whipping cream
100 g of dark chocolate

300 g of blackcurrant jam

PREPARATION

Sift together flour, cocoa, baking powder and spice mix.

Separate the egg yolks from egg whites and mix the whites with a pinch of salt to stiff peaks. Gradually add sugar and mix until the mixture becomes thick and glossy. Reduce the mixer turnover to a minimum and add one whole egg.

Using a large spoon or a spatula, gently combine the egg white mixture with dry ingredients and water.

Lightly grease a plate of 20 × 31 cm with butter and cover with baking paper.

Put the dough and bake on 170°C for about 30 minutes.

Leave the cake for cooling, then cut in 3 parts.

All the ingredients for the cream cheese should be at room temperature. Mix cheese with sugar and gradually add the butter.

Put gelatin in hot water and mix until dissolved, then leave to cool. Whip the cream together with a pinch of salt until still. At the end, add the sifted icing sugar and pour in the gelatin.

For the topping, pour the cream into a pot and bring to a boil. Take off the heat and add the chocolate. Stir until the mixture is smooth. Leave for light concentration.

Combine all the ingredients for the punch.

Sprinkle some of the punch on the first slice of biscuit, top with half of the blackcurrant jam, and top with the cheese cream. Cover with the second slice of biscuit, sprinkle with punch and top with the remaining jam and custard cream. Cover with the third slice of biscuit, again slightly sprinkle with punch and pour the chocolate coating over the cake.

Put in the refrigerator for several hours or overnight.

This recipe has been found here