PREP: 30mins
COOK: 1-2hrs
SERVES: 12

Chocolate Vanilla Striped Cheesecake

In this recipe Emelia Jackson (MasterChef Champion 2020) takes us through the creation of her decedent, 6 layer cheesecake.

Ingredients

Oreo Base

25 Oreo Cookies - crushed with their filling

1 TBSP cocoa powder

80 grams butter, melted

Vanilla Filling

2 blocks Philadelphia cream cheese

150 grams caster sugar

2 TSP Queen Vanilla Bean Paste

3 TSP gelatin powder

2 TBSP boiling water

100 grams sour cream

100 grams thickened cream

Method - Oreo Base

STEP 1

Add to a food processor the Oreos and cocoa powder.

STEP 2

Once the Oreos are crushed, add the melted butter and mix until combined.

STEP 3

Set in the base of an 8 inch spring form pan and set aside in the fridge for 30 minutes to set.

Method - Vanilla Filling

STEP 1

Using a stand mixer, mix together cream cheese, sugar and Queen Organic Vanilla Bean Paste until completely smooth and softened (5-6 minutes). Be sure to scrape down the sides of the bowl to ensure there are no lumps of cream cheese remaining.

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Ingredients

Chocolate Filling

240 grams dark chocolate, melted
2 blocks Philadelphia cream cheese
150 grams caster sugar
2 TBSP cocoa powder
2 TSP Queen Vanilla Bean Paste
180 grams thickened cream

Method - Vanilla Filling

STEP 2

In a separate, small bowl, pour the boiling water into the gelatin and mix to combine, ensuring that all gelatin is completely dissolved.

STEP 3

Pour the gelatin mixture into the cream cheese mix and stir to combine.

STEP 4

Add the thickened cream and sour cream, mix until just combined.

STEP 5

Pour 1/3 of the mixture on top of the Oreo base and place into the freezer for 30 minutes to set.

Method - Chocolate Filling

STEP 1

Melt the dark chocolate in the microwave for 1 min 30 seconds to 2 minutes, or until completely melted. Set aside to cool while making the rest of the filling.

STEP 2

In a stand mixer, combine the cream cheese, caster sugar, Queen Organic Vanilla Bean Paste and cocoa powder until completely smooth and softened (5-6 minutes), being sure to scrape down the sides of the bowl to ensure there are no lumps of cream cheese remaining.

STEP 3

Once smooth, pour in the cooled melted chocolate and mix to combine. If the mix turns slightly warm at this stage, refrigerate until cooled (30 minutes).

STEP 4

Once cooled, add in the thickened cream and mix until soft peaks form.

STEP 5

Pour 1/3 of the mix over the set vanilla layer, and set in the freezer for 15-20 minutes.

STEP 6

Repeat layering the cheesecake until there are 6 layers of alternating colours.

STEP 7

Allow to sit for a few hours, (overnight is best) in the fridge before removing the pan.

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