



Chocolate Truffle Cherry Cheesecake



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Introduction

Indulge in the decadent allure of French Kiss Chocolate Truffle Cherry Cheesecake, a dessert that seamlessly marries creamy cheesecake with the luxurious richness of dark chocolate ganache and the delightful pop of sweet cherries. Inspired by the enchanting desserts found in Parisian cafés, this cheesecake brings a taste of French elegance to your kitchen. Whether for a special occasion or simply to treat yourself, this dessert will undoubtedly impress.

Detailed Ingredients with measures

For the Buttery Parisian Base:

- 1 cup graham cracker crumbs
- 1/2 cup melted butter
- 1/4 cup sugar

For the Creamy, Dreamy Filling:

- 4 packages (8 oz each) cream cheese, softened
- 1 cup granulated sugar
- 4 large eggs
- 1 tsp vanilla extract
- 1/4 tsp salt
- 1 cup sour cream
- 1 cup fresh or frozen cherries, pitted and halved

For the French Kiss Chocolate Truffle Ganache:

- 12 oz high-quality dark chocolate, chopped
- 1 cup heavy cream
- 1 tbsp unsalted butter

Prep Time

30 minutes

Cook Time

50-60 minutes

Total Time

At least 5 hours (includes cooling and chilling time)

Yield

Serves 12

With this exquisite recipe, you are sure to delight your senses and impress your guests, transforming a simple gathering into a gourmet experience reminiscent of the charming streets of Paris. Dive into this culinary delight and savor the rich, harmonious flavors of chocolate, cherry, and creamy cheesecake.



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Detailed Directions and Instructions

Step 1: Craft the Parisian Foundation

Preheat your oven to 350F (175C). In a bowl, combine the graham cracker crumbs, melted butter, and sugar. Press the mixture firmly into the bottom of a 9-inch springform pan to form the crust. Bake for 10 minutes, then let it cool completely.

Step 2: Whip Up the Creamy Dream

In a large mixing bowl, cream together the softened cream cheese and sugar until light and fluffy. Beat in the eggs, one at a time, making sure each egg is fully incorporated before adding the next. Stir in the vanilla extract and salt. Gently fold in the sour cream and chopped cherries to create a smooth, vibrant filling.

See also Parle-G Biscuit Pudding

Step 3: Pour the Parisian Passion

Pour the cheesecake filling over the cooled crust and smooth the top. Bake for 50-60 minutes, until the center is almost set but still slightly jiggly. Turn off the oven and leave the cheesecake inside with the door slightly ajar for at least 1 hour to cool. Refrigerate the cheesecake for at least 4 hours or overnight until completely set and chilled.

Step 4: Kiss with Chocolate Ganache

While the cheesecake chills, heat the heavy cream in a saucepan until it begins to simmer. Remove from heat and pour the cream over the chopped chocolate in a heatproof bowl. Let it sit for 5 minutes, then stir until the chocolate is melted and the ganache is smooth and glossy. Stir

in the butter to add shine. Let the ganache cool slightly until it reaches a spreadable consistency.

Step 5: Unveil the Culinary Masterpiece

Once the cheesecake is fully chilled, gently pour the cooled ganache over the top, creating a smooth, velvety chocolate layer. Refrigerate the cheesecake for at least 1 hour for the ganache to set. Slice and serve this decadent cheesecake, topped with extra cherries if desired.

Notes

Storage

Store the cheesecake in the refrigerator, where it can last up to 5 days.

Cherries

For the best flavor, use fresh cherries when they are in season. Frozen cherries can be used but make sure to thaw and drain excess moisture before adding.

Chocolate Quality

Choose a high-quality dark chocolate for the ganache; this greatly enhances the flavor of the cheesecake.

Serving Suggestions

This cheesecake pairs beautifully with a dollop of whipped cream or a sprinkle of cocoa powder for an elegant finish.

See also Pumpkin Chocolate Chip Muffins



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Cook Techniques

Preparing the Crust

To create a buttery and crunchy crust, combine graham cracker crumbs, melted butter, and sugar in a bowl. Press the mixture firmly into the bottom of your springform pan before baking.

Mixing the Filling

For a creamy cheesecake filling, make sure to soften the cream cheese first. Beat the cheese and sugar until light and fluffy, adding eggs individually to ensure they incorporate well.

Incorporating Cherries

When folding cherries into the cheesecake mixture, do so gently. This maintains their integrity and prevents them from breaking apart too much.

Baking the Cheesecake

Bake the cheesecake in a preheated oven until the center is almost set but slightly jiggly. Leaving the cheesecake in the oven with the door ajar for an hour helps prevent cracking.

Making Ganache

To create the silky chocolate ganache, heat heavy cream until it simmers, then pour it over chopped dark chocolate. Wait for a few minutes before stirring to achieve a smooth texture.

Applying Ganache

Let the ganache cool to a spreadable consistency before pouring it over the chilled cheesecake. This will create a beautiful, even layer on top.

FAQ

Can I use other types of chocolate for the ganache?

Yes, you can use milk chocolate or white chocolate, but this will alter the flavor profile of the dish.

How long does the cheesecake need to chill?

The cheesecake should chill for at least 4 hours or overnight for the best texture.

Can I use canned cherries instead of fresh?

Yes, but be sure to drain them well to avoid excess moisture in the cheesecake.

See also Toffee Chocolate Bark

What can I serve with this cheesecake?

This cheesecake pairs beautifully with whipped cream, fresh berries, or a drizzle of chocolate sauce.

Can this dessert be made in advance?

Absolutely! This cheesecake can be made a day or two ahead, and it often tastes better after sitting in the fridge.



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Conclusion

The French Kiss Chocolate Truffle Cherry Cheesecake is a delightful fusion of creamy cheesecake, luscious chocolate ganache, and the sweetness of cherries. Its elegant presentation and rich flavors make it an exceptional dessert, perfect for special occasions or a sweet treat to enjoy any day. This recipe not only brings the taste of Paris to your kitchen but also satisfies your sweet cravings with each decadent slice.

Classic New York Style Cheesecake

A rich and creamy cheesecake baked atop a traditional graham cracker crust, perfect for serving plain or with a fruit topping.

Lemon Blueberry Cheesecake

A zesty twist on the classic, this cheesecake melds creamy lemon flavor with fresh blueberries, creating a delightful summer dessert.

Chocolate Hazelnut Cheesecake

Indulge in the nutty flavor of hazelnuts combined with rich chocolate, topped with a sprinkle of chopped hazelnuts for added texture.

Strawberry Ganache Tart

A delightful tart filled with velvety chocolate ganache and topped with fresh strawberries for a fruity finish.

Matcha Green Tea Cheesecake

A unique cheesecake infused with matcha for a vibrant color and earthy flavor, creating a refreshing dessert experience.

Pineapple Coconut Cheesecake

Transport yourself to a tropical paradise with this cheesecake featuring creamy coconut and sweet pineapple, perfect for summer gatherings.



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