



# Gulab Jamun Cheesecake



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## Introduction

Gulab Jamun Cheesecake is a delightful fusion dessert that combines the rich flavors of traditional Indian sweets with the creamy texture of a classic cheesecake. This innovative recipe takes the beloved gulab jamun, deep-fried dough balls soaked in sugar syrup, and transforms them into a luscious cheesecake. It's perfect for special occasions or a unique treat to impress your friends and family.

## Detailed Ingredients with measures

For the cheesecake crust:

- 200g digestive biscuits
- 100g melted butter

For the cheesecake filling:

- 400g cream cheese
- 300ml heavy cream
- 150g powdered sugar
- 1 teaspoon vanilla extract
- 2 teaspoons rose water
- 100g gulab jamun (chopped)

For the garnish:

- Additional gulab jamun for topping
- Chopped pistachios
- Edible rose petals

## Prep Time

Preparation time for this delightful cheesecake is approximately 30 minutes, allowing you to set the perfect base for your dessert.

## Cook Time, Total Time, Yield

The cooking time for this recipe is negligible as it relies on chilling in the refrigerator to set. The total time required from preparation to serving is about 4 hours, including chilling time. This recipe yields around 8 servings, making it a great option for a family gathering or a festive celebration.





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## Detailed Directions and Instructions

### Step 1: Prepare the Crust

In a mixing bowl, combine crushed cookies with melted butter. Mix until the crumbs are well coated. Press the mixture evenly into the bottom of a springform pan and refrigerate to set.

### Step 2: Make the Cheesecake Filling

In another bowl, beat cream cheese until smooth. Gradually add sugar and vanilla, mixing well. Add eggs one at a time, mixing after each addition until fully incorporated.

See also Pecan Cream Pie

### Step 3: Add Gulab Jamun

Chop the gulab jamun into small pieces. Gently fold the pieces into the cheesecake filling, ensuring they are evenly distributed.

### Step 4: Pour and Bake

Pour the cheesecake mixture over the crust in the springform pan. Smooth the top and bake in a preheated oven until set, about 60 minutes.

### Step 5: Cool and Chill

Once baked, turn off the oven and let the cheesecake cool inside for about an hour. Then, refrigerate for at least 4 hours or overnight to set completely.

**Step 6: Prepare the Topping**

Before serving, prepare a topping by warming some milk syrup from the gulab jamun and drizzling it over the cooled cheesecake. Garnish with additional chopped gulab jamun if desired.

**Step 7: Serve**

Carefully remove the cheesecake from the springform pan. Slice and serve chilled, optionally with extra syrup on the side.

## Notes

**Note 1:**

Ensure the cream cheese is at room temperature for easy mixing.

**Note 2:**

For a richer flavor, consider adding a pinch of cardamom to the cheesecake filling.

**Note 3:**

This cheesecake can be made a day in advance to allow flavors to meld.

**Note 4:**

If you prefer a thicker crust, use more crushed cookies and butter in the crust mixture.





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## Cook techniques

### **Cheesecake Base Preparation**

Prepare a cheesecake base by combining crushed cookies with melted butter. Press the mixture firmly into the bottom of a springform pan to create a solid foundation for the cheesecake layer.

### **Gulab Jamun Mixture**

Make the gulab jamun mixture by combining khoya (dried milk), flour, and a leavening agent. This mixture should be kneaded until smooth and left to rest for a bit before shaping into small balls.

See also Chicken Taco Casserole

### **Baking the Cheesecake**

Bake the cheesecake mixture at a low temperature to ensure even cooking. This helps to prevent cracks and results in a smooth texture.

### **Chilling the Cheesecake**

After baking, allow the cheesecake to cool at room temperature before chilling it in the refrigerator. This step is crucial for the cheesecake to set properly and achieve the desired consistency.

### **Gulab Jamun Topping**

Once the cheesecake has cooled, prepare the gulab jamun balls, soaking them in sugar syrup. Arrange the gulab jamun on top of the cheesecake for added flavor and decoration.

## FAQ

### **Can I use store-bought gulab jamun?**

Yes, you can use store-bought gulab jamun to save time, but homemade gulab jamun enhances the flavor and texture of the cheesecake.

### **How do I know when the cheesecake is done baking?**

The cheesecake is done when the edges are set but the center still has a slight jiggle. It will firm up as it cools.

### **Can I replace khoya with another ingredient?**

Yes, you can use ricotta cheese or cream cheese as a substitute for khoya, but the flavor will differ slightly.

### **How long should I chill the cheesecake before serving?**

It is recommended to chill the cheesecake for at least 4-6 hours, or overnight for best results.

### **What can I do if my cheesecake cracks?**

If your cheesecake cracks, you can cover it with a topping like whipped cream or ganache to disguise it. Additionally, baking at a lower temperature and ensuring proper cooling can help prevent cracks in the future.



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## Conclusion

The Gulab Jamun Cheesecake is a delightful fusion of traditional Indian flavors and classic cheesecake, making it an irresistible dessert. With its rich texture and unique taste, this cheesecake is perfect for special occasions or a sweet treat any time. The combination of the fragrant gulab jamun and creamy cheesecake will leave your taste buds wanting more.

See also Shepherd's Pie Soup

## More recipes suggestions and combination

### **Classic Cheesecake**

A timeless dessert that never fails to impress. Serve it plain or with a fruity topping for added flavor.

### **Mango Lassi Cheesecake**

Incorporate the vibrant flavors of mango and yogurt into your cheesecake for a refreshing twist.

### **Cardamom-Rose Milk Cake**

A moist and fragrant cake that complements the flavors of the Gulab Jamun Cheesecake beautifully.

### **Rasmalai Pudding**

Try this creamy pudding that pairs well with the sweet and rich flavors of the cheesecake.

### **Chocolate Ganache Tart**

A rich chocolate dessert to contrast the sweetness of the Gulab Jamun Cheesecake while providing a different texture.



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