



Motichoor Cheesecake



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Introduction

Motichoor cheesecake is a delightful fusion dessert that brings together the rich flavors of traditional Indian sweet motichoor laddoo and the creamy texture of cheesecake. This innovative dessert not only celebrates the essence of Indian sweets but also captivates those who enjoy the smooth, luscious bites of cheesecake. With a nutty base, smooth filling, and the signature motichoor topping, this cheesecake is perfect for festivals or any special celebration.

Detailed Ingredients with measures

For the cheesecake base:

- 200g digestive biscuits, crushed
- 100g unsalted butter, melted

For the cheesecake filling:

- 400g cream cheese, softened
- 200ml heavy cream
- 100g sugar
- 3 eggs
- 1 teaspoon vanilla extract

For the motichoor topping:

- 200g motichoor laddoo, crumbled
- 50g chopped pistachios, for garnish

Prep Time

Prep time for this delightful dessert is approximately 30 minutes, which includes setting up the base and preparing the filling.

Cook Time, Total Time, Yield

Cook time is about 45 minutes, and once you factor in the chilling time, the total time to prepare this cheesecake can extend to around 4 hours. This recipe yields a delicious cheesecake that can serve 8 to 10 people, making it perfect for gatherings or festive occasions.



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Detailed Directions and Instructions

Step 1: Prepare the Motichoor Ladoo Base

In a mixing bowl, combine the besan with water and food color to create a smooth batter. Heat oil in a pan and pour the batter through a sieve to form tiny droplets. Fry the droplets until golden and drain excess oil.

Step 2: Make Sugar Syrup

In another pan, combine sugar and water to make a syrup. Cook until the sugar dissolves completely, adding cardamom powder and saffron for flavor.

See also Roasted Veggie Chickpea Bowls

Step 3: Combine the Ladoos and Syrup

Add the fried motichoor to the sugar syrup and let it soak for 10-15 minutes until the laddoos absorb the syrup and become soft.

Step 4: Prepare the Cheesecake Base

Crush digestive biscuits and mix with melted butter. Press the mixture into the base of a springform pan to form an even layer.

Step 5: Make the Cheesecake Filling

In a bowl, beat cream cheese until smooth. Gradually add sugar and vanilla extract while continuing to beat. Fold in whipped cream gently to achieve a light texture.

Step 6: Assemble the Cheesecake

Spread half of the cheesecake filling over the biscuit base. Add a layer of motichoor ladoos, then spread the remaining cheesecake filling on top.

Step 7: Chill the Cheesecake

Refrigerate the assembled cheesecake for at least 6 hours, or until fully set.

Step 8: Garnish and Serve

Once set, remove the cheesecake from the pan and garnish with chopped nuts and additional motichoor ladoos. Slice and serve chilled.

Notes

Note 1:

Ensure the besan batter is smooth for the motichoor to create perfect droplets.

Note 2:

Mama sure to let the ladoos soak in syrup adequately to enhance their flavor and moisture.

Note 3:

You can adjust the sweetness of the cheesecake filling according to your preference.

Note 4:

For best results, allow the cheesecake to chill overnight for a firmer texture.

Note 5:

Feel free to experiment with different toppings for added texture and flavor.



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Cook techniques

Graham Cracker Crust

The foundation of your cheesecake is a simple graham cracker crust. Crush the graham crackers finely and mix them with melted butter and sugar. Press the mixture firmly into the bottom of your cheesecake pan for a crunchy base.

See also Bacon and Onion Dip

Cheese Mixing Technique

Ensure your cream cheese is at room temperature for easy mixing. Use a hand mixer or stand mixer to beat the cream cheese until smooth. This helps avoid lumps in the final cheesecake.

Incorporating Eggs

Add eggs one at a time to the cream cheese mixture. This gradual incorporation prevents overmixing, which can lead to a dense cheesecake.

Baking Water Bath

Baking the cheesecake in a water bath (or bain-marie) prevents the top from cracking and helps maintain moisture. Wrap the cheesecake pan in aluminum foil and place it in a larger pan filled with hot water while baking.

Cooling and Setting

Once baked, allow the cheesecake to cool slowly at room temperature before refrigerating. This helps it set properly and prevents cracks.

FAQ

Can I use different types of cheese?

Yes, you can experiment with different cheeses, such as mascarpone or ricotta, but this may alter the flavor and texture of the cheesecake.

How long should I bake the cheesecake?

Bake the cheesecake until the edges are set and the center has a slight jiggle. It typically requires around 50 to 60 minutes but keep an eye on it for best results.

Can I freeze the cheesecake?

Yes, you can freeze the cheesecake after it has completely cooled. Wrap it tightly in plastic wrap and then in aluminum foil to prevent freezer burn.

What can I use instead of graham crackers for the crust?

You can use digestive biscuits, Oreo cookies, or even nut-based crusts for a gluten-free option.

How long does the cheesecake need to chill?

For best results, chill the cheesecake for at least 4 hours, preferably overnight, to allow the flavors to develop and the texture to firm up.

See also [Slow Cooker Beef Ramen Noodles Recipe](#)



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Conclusion

Enjoying a Motichoor Cheesecake combines the rich flavors of traditional Indian sweets with the creamy texture of a classic cheesecake. This delightful dessert is perfect for festive occasions or any gathering, bringing a unique twist that will impress your guests. By preparing this dessert, you not only celebrate cultural flavors but also indulge in a deliciously satisfying treat.

More recipes suggestions and combination

Rasmalai Cheesecake

Try a fusion dessert that combines the creamy texture of cheesecake with the flavors of rasmalai. Use a similar crust and incorporate rasmalai soaked in flavored milk to create a unique dessert.

Pistachio Cardamom Cheesecake

Add a touch of the Middle East with a pistachio and cardamom-infused cheesecake. The nutty flavor of pistachios complements the richness of the cheesecake beautifully.

Mango Mousse Cake

For a tropical twist, create a mango mousse cake. Layer the fluffy mango mousse over a light, buttery base for a refreshing dessert.

Chocolate Ganache Tart

Enhance your dessert table with a rich chocolate ganache tart. The velvety chocolate filling pairs well with any meal, offering a classic finish.

Gulab Jamun Cake

Combine soft gulab jamuns with a moist vanilla cake to create a delightful fusion dessert that pays homage to Indian sweets while enjoying the texture of cake.

Coconut Cream Pie

For a light and refreshing alternative, consider a coconut cream pie. The creamy coconut filling and crumbly crust will delight coconut lovers.

Pistachio and Rose Cupcakes

Baking individual pistachio and rose cupcakes can also be an exciting way to bring together flavors from the Motichoor cheesecake in a more portable format.



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