



# **Stracciatella No-Bake Cheesecake**



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## Introduction

Stracciatella cheesecake is a refreshing and indulgent dessert that brings the flavors of traditional cheesecake together with delightful chocolate shavings. This no-bake version is perfect for any occasion, providing a creamy texture and a rich taste that is sure to impress. Whether you are hosting a summer gathering or simply want to treat yourself, this cheesecake offers a perfect balance between sweetness and richness.

## Detailed Ingredients with measures

To create this delicious cheesecake, you will need the following ingredients:

- Cottage cheese: 500g
- Cream cheese: 200g
- Heavy cream: 300ml
- Powdered sugar: 150g
- Gelatin: 10g
- Chocolate (dark or milk): 100g
- Biscuit crumbs: 200g
- Butter: 100g

## Prep Time

20 minutes

## Cook Time, Total Time, Yield

Cook Time: 0 minutes

Total Time: 4 hours (including setting time)

Yield: Serves 8-10 people



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# Detailed Directions and Instructions

## Step 1: Prepare the Base

Crush the biscuits into fine crumbs. Mix the crushed biscuits with melted butter until well combined. Press this mixture firmly into the base of a springform pan to create an even layer. Place in the refrigerator to set.

## Step 2: Prepare the Cream Cheese Mixture

In a large bowl, beat the cream cheese until smooth. Gradually add in the sugar and continue to mix until fully incorporated.

## Step 3: Add Whipped Cream

In a separate bowl, whip the heavy cream until stiff peaks form. Carefully fold the whipped cream into the cream cheese mixture until well blended.

## Step 4: Incorporate Chocolate

Melt the dark chocolate and let it cool slightly. Mix the melted chocolate into the cream cheese mixture, ensuring it is evenly distributed.

See also Pecan Pie Bark

## Step 5: Pour the Mixture

Pour the cream cheese and chocolate mixture over the prepared biscuit base in the springform pan. Smooth the top with a spatula.

### **Step 6: Chill the Cake**

Cover the cake with plastic wrap and refrigerate for at least 4 hours, or if possible, overnight to set properly.

### **Step 7: Serve the Cheesecake**

Once the cheesecake is set, carefully remove it from the springform pan. Cut into slices and serve chilled.

## **Notes**

### **Note 1: Biscuit Choice**

You can use any type of sweet biscuits, such as digestive biscuits or speculoos for a different flavor.

### **Note 2: Chocolate Variations**

Feel free to use milk chocolate or white chocolate if you prefer a different taste profile.

### **Note 3: Storage**

Store leftovers in an airtight container in the refrigerator for up to 3 days.

### **Note 4: Serving Suggestions**

The cheesecake can be garnished with chocolate shavings or fresh fruit for added flavor and decoration.



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# Cook techniques

## Gelatin preparation

To properly prepare gelatin, first, bloom it in cold water. Allow it to sit for a few minutes until it absorbs the water and swells. Then, gently heat it until fully dissolved, ensuring it doesn't boil.

## Mixing ingredients

When combining the cream cheese and sugar, use a hand mixer or stand mixer on medium speed to achieve a smooth and creamy consistency. Avoid overmixing to prevent air bubbles.

## Whipping cream

To achieve stiff peaks when whipping cream, ensure that your bowl and beaters are cold. Begin at a low speed and gradually increase until the desired consistency is reached.

## Incorporating chocolate

For the stracciatella effect, finely chop the chocolate and fold it into the cream mixture gently, ensuring even distribution without undermining the whipped cream's volume.

See also [Strawberry Shortcake Cheesecake Rolls](#)

## Chilling

Allow the cheesecake to chill in the refrigerator for at least several hours, or overnight. This helps the flavors meld and the gelatin set properly.

## FAQ

**Can I use other types of cheese?**

Yes, you can experiment with different types of cream cheese or mascarpone, but the texture may vary.

**How can I avoid lumps in my mixture?**

Make sure to soften your cream cheese at room temperature before mixing. Additionally, mixing thoroughly and at the right speed will help eliminate lumps.

**Can I add fruit to the cheesecake?**

Absolutely! You can add fruit puree or whole fruits on top of the cheesecake for added flavor and decoration.

**Is it possible to make this cheesecake dairy-free?**

You can use dairy-free cream cheese and coconut cream as a substitute for the whipped cream to create a dairy-free version.

**How long can I store the cheesecake in the fridge?**

The cheesecake can be stored in the refrigerator for up to 3-5 days, covered to maintain freshness.



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## Conclusion

The Stracciatella No-Bake Cheesecake is an exquisite dessert that combines creamy textures with delightful chocolate bits. Its easy preparation makes it an ideal choice for gatherings and celebrations. Whether you enjoy it on its own or pair it with various toppings, this cheesecake is sure to impress your guests and satisfy your sweet tooth.

### Fruit Topping Combinations

Consider adding fresh berries like strawberries, blueberries, or raspberries on top of the cheesecake for a burst of flavor and vibrant color that complements the creamy base.

### Chocolate Variations

For chocolate lovers, mix in some hazelnut or dark chocolate shavings to enhance the chocolatey goodness. This adds a richer taste and creates a more decadent treat.

See also [London Fog Cake Recipe](#) | [In Bloom Bakery](#)

### Coffee Infusion

Incorporate a coffee flavor by adding espresso powder to the cream cheese mixture. This pairing creates a delightful coffee cheesecake that offers a unique twist.

### Citrus Zest Addition

Add some lemon or orange zest to the cheesecake mixture for a refreshing citrus note. This brightens the dessert and balances the sweetness of the chocolate.

### Creamy Layering

For added texture, layer the cheesecake with a homemade fruit compote or a chocolate ganache between the layers. This provides a gourmet touch and elevates the overall presentation.

### Nuts for Crunch

Sprinkle crushed nuts, such as almonds or walnuts, on top for a delightful crunch that contrasts with the creaminess of the cheesecake. This adds an extra layer of complexity to the flavor profile.



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