

Cheese, White Chocolate, and Coffee Pie

Recipe By *Sweet Moments: Rega Matok*



Cooking and Prep:  2 h

Serves:  8

Contains:   

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot

Diet: Vegetarian, Pescetarian

Looking for an impressive cake for your guests for Shavuot? Here is an easy, tasty recipe that reaps compliments. A cheese pie with white chocolate and coffee that does not even require baking. A quick biscuit crust, cheese and coffee cream filling and a white chocolate coating - garnished with chocolate pieces that are easily prepared at home.

Ingredients (11)

Crust

7 ounces (200 grams) Petit Buerre biscuits (or [Kedem Tea Bisuits](#))

3 and 1/2 ounces (100 grams) butter, melted

Filling

2 teaspoons instant coffee

2 tablespoons boiling water

7 ounces (210 grams) 25% fat cream cheese

- 5 tablespoons instant vanilla pudding
- 8 and 1/2 ounces (250 milliliters) whipping cream

White Chocolate Ganache

- 7 ounces (200 grams) **Elite White Chocolate**
- 2 ounces (60 milliliters) whipping cream

Garnish

- 7 ounces (200 grams) **Elite White Chocolate**
 - roasted cocoa beans (available at specialty stores)
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Start Cooking

Prepare the Crust

1. Grease the baking pan.
2. In a food processor with a steel blade, grind the biscuits into a thin powder.
3. Add melted butter and continue to process until a mixture with the texture of wet sand is obtained.
4. Transfer the crumbs to the pan and press firmly onto the base and sides to form a crust.
5. Freeze the crust for about an hour until completely set.

Variation:

Try substituting your favorite cookies to make the crust.

Prepare the Cheese and Coffee Filling

1. Mix the coffee and water in a bowl until the coffee melts.
2. Add cheese, powdered sugar and instant pudding and beat until smooth.
3. Whip the cream until firm.
- 4.

Fold the cream gently into the cheese mixture until you get a smooth cream.

5. Pour the cream into the frozen crust and smooth the top. Cool for half an hour in the freezer.

Variation:

If you do not like coffee you can omit from the filling, for a cheese and white chocolate pie.

Prepare the Ganache

1. Break the chocolate into cubes and place in a bowl.
2. Add cream and melt together in a microwave or on Bain-Marie until everything is melted and the mixture is smooth.
3. Pour the coating over the cheese layer and straighten the top.

For the Garnish

1. Break the chocolate into cubes and melt in the microwave or in a Bain Marie until melted.
2. Pour the melted chocolate onto Gefen Easy Baking Paper and spread into a thin layer about half a centimeter thick.
3. Sprinkle with shredded cocoa beans and freeze the chocolate layer for about half an hour until firm.
4. Break the chocolate into asymmetric pieces.
5. Place the chocolates pieces onto the top of the pie for decoration and serve.

Note:

Keep the pie in an airtight container for up to four days.