

04/26/12 - Caramel Cheesecake With Salted Caramel Chocolate Ganache

When I think to make one of something, I make two , when I mean to buy one I buy two, one is such a lonely number, there must be a name for this pleasant mental disorder of being overly stocked, overly prepared, overly generous, overly... As you can probably guess, the other day when I made the Chocolate Orange Cheesecake I also baked a new Caramel Cheesecake. After all Mother's Day is coming up and



I had this vision of injecting cheesecake with salted caramel with a long tip for injecting jelly in doughnuts and then, piping chocolate, salted caramel, ganache rosettes on top for decoration. Serves a lot

Caramel:

One cup unsalted butter (2 sticks), room temperature

1 cup heavy cream

1 1/3 cup sugar

1/2 teaspoon salt

Chocolate Ganache:

12 ounces dark chocolate broken up into small pieces or chopped (64% or 72%)

1/2 cup unsalted butter (1 stick), room temperature

2 cups heavy cream

1 cup sugar

Large pinch sea salt

Crust:

2 1/2 cups coarsely ground pecans

5 tablespoons unsalted butter, melted

Filling:

5 (eight ounce) packages cream cheese, room temperature

1 2/3 cup sugar

1/4 cup brown sugar

5 extra large eggs

1 tablespoon fresh lemon juice

2 teaspoons vanilla

Topping:

2 cups sour cream

1/4 cup brown sugar

1 teaspoon vanilla

To make caramel, place butter and cream in a small saucepan. Place saucepan over medium heat and bring cream to simmer, do not boil. Turn heat off and set

aside. In another larger deep heavy bottom saucepan, heat sugar on medium heat. Let sugar slowly dissolve without stirring. You can swirl the pan a bit now and then. Momentarily, the edges of the melted sugar will start to turn gold. Watch mix very closely. Melted sugar syrup will turn rich gold caramel color. When syrup is all amber caramel color, turn off heat, immediately add warm butter -cream blend. Mixture will foam up, stir it down with a wooden spoon and add salt. Set caramel





For salted caramel ganache, break up or chop chocolate and place in a large bowl. Heat butter and cream in a small sauce pan over low heat until butter is completely melted and cream is hot. Do not boil. In a deep larger sauce pot, heat sugar as for caramel until amber color. Add butter and cream mix and it will foam as before, Whisk until smooth caramel as before and add salt. Pour hot caramel mixture through a sieve over chocolate. Whisk chocolate and strained caramel, until chocolate is melted and smooth. Set ganache aside. Ganache thickens as it cools, give it a stir occasionally.



Heat oven to 350° F. Make cheesecake crust. Place ground pecans and melted butter in bottom of a 9 or 10 inch round or square spring form pan. Mix nuts and butter with your fingertips and then, push moist nuts down to evenly cover bottom. Set aside. Now, make cheesecake batter. In bowl of stand or handheld mixer, beat cream cheese until light and fluffy. Add sugars, beat until combined and then, add eggs. Lastly, add lemon juice and vanilla. Blend until smooth and well combined. Spoon batter into prepared crust. Set filled spring form pan on rimmed baking sheet to catch any dripping that may ooze out during baking. Bake cheesecake for 45 to 50 minutes until puffed in the middle and golden. Cake should not appear to be liquid in center; it should appear to be set. Remove cheesecake from oven and set aside for 15 minutes.

In the meantime raise oven temperature to 400° F. Mix topping ingredients until blended with a spoon. After the 15 minutes, spread sour cream topping to within 1/2 inch of edge of cheesecake.



Return cheesecake to oven for 5 minutes to set topping. Remove cake from oven and cool. Refrigerate for overnight so cheesecake will settle. Remove cake from refrigerator. Fill a pastry bag, fitted with jelly injection tip, with one cup of caramel. Inject top of cheesecake every two inches with caramel until some caramel pools on





Partially fill another disposable pastry bag, fitted with a large plain tip, with chocolate ganache or just a spoon to make rosettes or spoonfuls of chocolate ganache around



Refrigerate cheesecake for up to 3 days, until you are ready to serve it. When

serving cheesecake, garnish plates with another spoonful or dollop of chocolate ganache or caramel. **Relate**



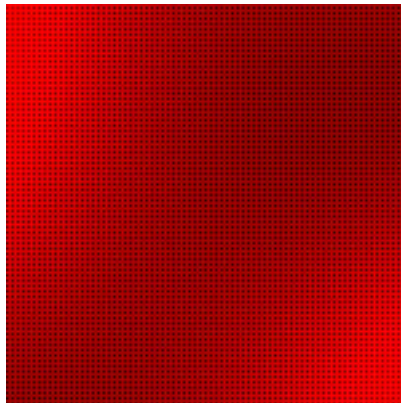
Caramel Cheesecake With Salted Caramel And Chocolate Ganache

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Cheesecake for Mother's Day

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Chocolate Orange Cheesecake 2015

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Chocolate Orange Cheesecake

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Coconut Cake, Cheesecake, and Chocolate

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