KIKKOMAN

Chocolate cheesecake with crunchy panko

Total time **100 mins** **5 mins** preparation time **95 mins** cooking time

Nutritional facts (per portion):
1701 kJ / 406 kcal

Fat: **19.8 g** Protein: **14.1 g**
Carbohydrates: **41.4 g**

INGREDIENTS

12 portion(s)

For the base:

120 g	butter
60 g	Kikkoman Panko - Japanese style crispy bread crumbs
80 g	sugar
60 g	ground almonds

For the filling:

60 g	milk chocolate
2	sachets vanilla pudding mix
200 g	sugar
60 g	soft butter
2	eggs
1 kg	low-fat quark (or cream cheese)
200 ml	oat milk (or regular milk)
4 tbsp	Kikkoman Naturally Brewed Sweet Soy Sauce

For the topping:

15 g	ground almonds
15 g	Kikkoman Panko - Japanese style crispy bread crumbs

PREPARATION

Step 1

Preheat the oven to 180 (160 fan) and line a springform tin (Ø 28-30 cm) with baking paper. Heat the butter until it has completely melted. Mix the panko breadcrumbs with the sugar, melted butter and almonds, spread evenly over the base of the tin and press down firmly. Bake in a preheated oven for approx. 20 minutes.

Step 2

To make the filling, break the chocolate into pieces and melt in a bowl over simmering water.

Step 3

In a separate bowl, mix together the vanilla pudding mix, sugar and butter. Add the eggs, quark, oat milk and sweet soy sauce (or soy sauce and sugar) and mix until smooth and creamy. Set aside 100 g. Spread the rest of the quark mixture evenly over the prebaked base.

Step 4

Mix the chocolate with the remaining 100 g of quark mixture. Using a tablespoon, dot the chocolate quark mixture onto the lighter quark mixture and swirl it around gently to create a marbled effect.

Step 5

To make the topping, mix together the almonds

and Kikkoman Panko, sprinkle over the cake and bake in the oven for approx. 50 minutes.

Step 6

Do not remove the cake from the tin straight after baking: leave it in the tin on a wire rack for approx. 2 hours. Then unclip and remove the ring part of the tin and allow the cake to cool completely. Cut the chocolate cheesecake into slices and serve.