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### **POLISH CHEESECAKE WITH CHOCOLATE BASE AND TOP**

This particular cheesecake recipe works great with the American version of Polish “biały twaróg” –farmer’s cheese.

You cannot substitute it with cream cheese. Farmer’s cheese is a bit more wet than “Polish white” cheese and needs to be drained with cheesecloth. One more time-consuming part is grinding the cheese twice. If you can buy Polish prepackaged cheese for cheesecake, like “Twaróg sernikowy mielony z Piątnicym,” you are very lucky and you can skip the initial steps. You are ready to bake your cheesecake.

Ingredients for cheesecake—all ingredients should be in room temperature

1 kg -2.2 lbs farmers’ cheese

40dg – 14oz granulated white sugar

4 eggs

12 g -4.2 oz unsalted butter

2TBS potato or corn starch

“bakalie”: raisins (small raisins work better), orange rind

1 tsp vanilla extract or more if you like

Ingredients for chocolate base and top:

40dg – 14 oz white all-purpose flour sifted

25 dg – 8.8 oz butter cold

3 TBS heavy cream

3 TBS cocoa

2 tsp baking powder

1/3 cup of powdered sugar

Preheat the oven to 375F. Prepare a 9-10” springform and coat it with butter and breadcrumbs or flour.

Prepare the cocoa cake first as it needs to chill for the best result.

Sift the flour onto flat surface, mix in all dry ingredients: cocoa, sugar, and baking powder.

Using manual grater, shred the butter into the dry ingredients. You can also use knife or pastry cutter. Add cream and combine everything together. Let the dough rest in the refrigerator for at least an hour. Overnight is ok too.

Divide it into two portions (one for the top and one for the bottom).

Prepare the cheesecake portion

Separate egg whites and yolks. Cream butter (mix it together) with sugar and add one egg yolk at a time. Mix fast until well blended. Add farmer’s cheese and mix it until well blended. Add

potato starch, vanilla extract, and “bakalie.” Beat egg whites and delicately incorporate them into the cheese mixture.

#### Putting the cheesecake together

Use half of the cocoa cake to cover the bottom. You can do it by rolling the dough, or just grate it or tear pieces of dough using your hands until it covers the whole bottom of the spring form. Cover it with the cheesecake portion. Use the remaining portion of chocolate dough to create the top layer, by grating it all over the top. It’s supposed to be a bit uneven looking.

Bake at 375F for 45min.

Once cold, sprinkle it with powdered sugar and enjoy!