



Ingredients

For the filling:


- 175 g dark chocolate (70%)
- 100 ml hot heavy cream (33%)
- 330 g cream cheese
- 85 g powdered sugar
- 20 ml espresso
- 125 ml cold heavy cream (33%)

For the base:

- 75 g chocolate cookies
- 25 g soft butter
- 15 ml espresso

Chocolate Espresso Cake

 1 cake

 Preparation time: 20 minutes
Chilled time: 6 hours

REALIZATION

- For the base crush the chocolate cookies into fine crumbs.
- Add the soft butter and espresso.
- Mix until the texture resembles wet sand.
- Press the mixture firmly into the bottom of a springform pan.
- Place the base in the refrigerator to set while preparing the filling.
- For the chocolate mixture pour the hot cream over the dark chocolate.
- Stir until the chocolate is completely melted and smooth.
- If needed, gently heat in short intervals in the microwave or over a bain-marie until fully melted.
- In a separate bowl, beat the cream cheese with powdered sugar and espresso until smooth and creamy.
- Add the melted chocolate mixture and mix well until fully combined.
- In another bowl, whip the cold heavy cream until soft peaks form.
- Gently fold the whipped cream into the chocolate mixture.
- Mix until smooth and homogeneous.
- Pour the filling over the prepared base.
- Smooth the surface with a spatula.
- Refrigerate for at least 4–6 hours (preferably overnight) until fully set.
- Remove from the mold.
- Decorate as desired (cocoa powder, chocolate shards, or as me with chocolate Easter eggs).
- Enjoy!