

Jack Stein

## Peanut butter and chocolate cheesecake

### INGREDIENTS

#### FOR THE BASE

150g digestive biscuits, crushed  
3tsp cocoa powder  
100g unsalted butter, melted

#### FOR THE FILLING

60g smooth peanut butter  
150g caster sugar  
500g mascarpone  
25ml double cream  
1tsp vanilla essence

#### FOR THE TOPPING

100ml double cream  
100g dark chocolate drops

#### FOR THE SALTED CARAMEL SAUCE

100g granulated sugar  
45g unsalted butter,  
at room temperature  
60ml double cream  
½ tsp salt or more to taste

#### TO SERVE

10g per person of purchased  
ready-made popcorn  
a little icing sugar



#### Jack Stein's World on a Plate

by Jack Stein  
(Absolute Press, £26)  
is out now  
Photography:  
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Rick Stein Winchester, 7 High Street, Winchester, SO23 9JX  
[www.rickstein.com](http://www.rickstein.com)  
Set lunch menu available every day  
Bar menu available 12noon until 6.30pm

See [visitwinchester.co.uk/rick-stein](http://visitwinchester.co.uk/rick-stein)  
for full instructions on how to make this incredible cheesecake

### Method

Mix all the base ingredients together and push into a loose-bottomed, 23cm flan tin. Chill in the fridge for 2 hours.

Beat the peanut butter and sugar together in a food mixer until light in colour. Add the mascarpone, cream and vanilla and mix slowly until just incorporated (over-mixing will cause it to split). Smooth it over the cheesecake base. Chill for 2 hours.

Heat the cream and the chocolate drops together in a saucepan over a low heat, stirring until combined. Leave the mixture to cool for 10 minutes, then pour it evenly over the cheesecake. Chill for 12 hours.

Now make the salted caramel sauce. First heat the sugar in a saucepan over a medium heat, stirring it continuously with a spatula or wooden spoon.

As soon as the sugar has dissolved and is a dark brown, thick liquid, add the butter straight away. The caramel will start to bubble. Keep stirring until all the butter has melted and been incorporated into the caramel.

Slowly pour in the double cream, still stirring. Keep on heat for another minute; the mixture will bubble and rise in the pan. Remove from the heat and stir in the salt, then allow to cool. You can always add more salt, depending on your taste. The caramel can be stored in the fridge overnight along with the

cheesecake. It makes about a cupful and will keep for 1 week. Any left over would make a great topping for ice cream.

Shortly before serving, place the popcorn in a large bowl and stir in a little salt and icing sugar to taste. Remove the cheesecake from the fridge and let it sit for a few minutes to make it easier to cut. Place a slice on each plate. Warm up a little salted caramel – either in a small pot on the hob or in a small bowl in the microwave for 30 seconds–1 minute until it is loose enough to drizzle over the cheesecake but not so hot that it would melt the chocolate layer. Add some salty, sweet popcorn to each plate and dig in!