



Speculoos Cheesecake with Mulled Wine Topping & Sugared Cranberries

For a 20 cm (8-inch) diameter springform/tart ring

For the crust:

- 2 cups Speculoos cookies (about 200g)
- 5 tablespoons unsalted butter
- ½ teaspoon salt

For the cheesecake filling:

- 5.3 ounces white chocolate (Callebaut recommended, approximately 150g)
- 1 ¼ cups heavy cream
- 24 ounces cream cheese (about 600g)
- ⅓ cup powdered sugar
- 1 tablespoon vanilla extract
- 2 sheets gelatin

For the mulled wine topping:

- 1 cup mulled wine (e.g., Klindworth brand, approximately 250ml)
- 1 pack red cake glaze
- 2 heaped tablespoons sugar

For the sugared "Mulled-berries":

- 1 ½ cups fresh cranberries (about 150g)
- ½ cup sugar
- ½ cup mulled wine (e.g., Klindworth brand, approximately 130ml)

Instructions:

1. Crush the Speculoos cookies into fine crumbs (e.g., in a zipper bag) or finely grind them in the food processor's multi-chopper. Melt the butter in a bowl in the microwave (alternatively in a small saucepan), add the Speculoos crumbs and salt, and mix everything together. Place the tart ring on a plate lined with parchment paper or

another flat surface or line the bottom of a springform with parchment paper. Press the moist Speculoos crumbs into a compact crust. Cover and refrigerate until further use.

2. Place the chocolate pellets in a bowl or alternatively finely chop them into strips. Heat $\frac{1}{2}$ cup of heavy cream in the microwave or on the stove and pour it over the chocolate. Let it stand for a moment, then stir until smooth. Soak the gelatin in ice-cold water. Whip the remaining $\frac{3}{4}$ cup of heavy cream with powdered sugar until stiff. Beat the cream cheese with the chocolate ganache and vanilla extract until creamy. Squeeze the gelatin well, then dissolve it in a small bowl in the microwave or a small saucepan on low wattage or temperature (Note: this happens very quickly). Gradually whisk a few tablespoons of the cream cheese mixture into the dissolved gelatin to temper it. Then, incorporate the tempered gelatin mixture into the entire cream cheese mixture. Finally, fold in the whipped cream. Pour the finished mixture onto the Speculoos crust and smooth it out with a small offset spatula. Cover and refrigerate for at least 4 hours (preferably overnight).
3. In a small saucepan, combine 1 cup mulled wine, cake glaze, and sugar. Bring to a brief boil and let it simmer until the mixture thickens (refer to the instructions on the cake glaze packaging). Immediately pour it in a stream over the cheesecake filling. Do not spread it: the glaze will evenly distribute itself. Chill the cake again for an additional hour.
4. Meanwhile, prepare the cranberries. Preheat the oven to 175°F (80°C). Cook the $\frac{1}{2}$ cup mulled wine with sugar into a syrup, then add the cranberries and toss them in the syrup. Place the "Mulled-berries" on a parchment-lined baking sheet and let them dry in the oven. Afterwards, coat them in $\frac{1}{2}$ cup white granulated sugar and arrange them in the center of the cheesecake.