



## Chocolate Haupia Cheesecake with Macadamia Nut Crust



### Ingredients:

#### Crust

- 1½ cups crushed graham crackers
- ¾ cup medium chopped macadamia nuts
- 7 tbs melted salted butter
- 2 tbs sugar

#### Chocolate Ganache

- ¾ cup chocolate chips
- ¼ cup heavy cream

#### Filling

- 1 cup cream cheese, softened at room temp
- 3 tbs sugar
- 3 tbs sour cream, room temp
- 1 egg, room temp
- ½ tsp vanilla extract
- ½ t coconut extract (optional)

#### Haupia

- 1 can (14oz) coconut milk
- ½ cup heavy cream
- ¾ cup sugar
- ½ cup cornstarch
- ¾ cup water
- 1 tsp coconut extract

#### Topping (optional)

- Shaved Chocolate
- Toasted Coconut Flakes
- Finishing Salt
- Whipped Cream

### Directions:

#### Crust:

1. Turn oven on for 350 degrees.
2. In a bowl, mix all ingredients until well combined.
3. Put mixture in greased springform pan and use hands or cup to pack crust in.
4. Bake crust for 12-15 minutes, until golden brown.
5. Allow to cool.

**Chocolate Ganache:**

1. Microwave heavy cream for 1 minute. Mix in sugar until dissolved.
2. Add heated cream to chocolate chips and cover with plastic wrap for 3 minutes.
3. Discard plastic and mix until smooth.
4. Spoon chocolate onto the crust and spread slowly as to not break the crust.
5. Refrigerate while making the filling.

**Filling:**

1. Cream together cream cheese and sugar until fully incorporated using hand or stand mixer.
2. Stir sour cream, vanilla extract & coconut extract until smooth. Pour sour cream mixture into cream mixture and mix for another minute.
3. Using a spatula or wooden spoon, mix egg into filling mixture until fully incorporated. Do not over mix.
4. Pour filling into cooled chocolate crust & cover with a foil.
5. Pour 1 cup of water in IP and place trivet and cheesecake in IP. Manual cook on high pressure for 30 minutes.
6. Once completed, allow to natural release for 10 minutes, then remove from IP and allow to cool as you make the haupia.

**Haupia Cream:**

1. In a medium sauce recipe pan, heat coconut milk, sugar & heavy cream. Cook until boiling.
2. In a bowl, mix the water and cornstarch and create a slurry. Once coconut mixture is boiling, add slurry and lower temp to low.
3. Allow haupia to simmer for 3 minutes, stirring constantly.
4. Mix in coconut extract and remove from heat. Allow to cool for 5 minutes in pot.

**Final Assembly:**

1. Once cheesecake & haupia has cooled for 5 minutes, add haupia to the top of the cheesecake.
2. Allow cheesecake to cool in the fridge for 1-2 hours to firm.
3. Once firm, use a knife to run through the edges of the cheesecake to help loosen it from the pan. Carefully unlatch the springform to avoid breakage.
4. Add toppings, if any.
5. Serve & enjoy.

**Chef's Notes:**

- Do not over mix the filling. This recipe makes a dense cheesecake. You want to avoid adding too much air by over mixing.
- The macadamia nuts can be finely chopped if preferred. I personally enjoy seeing the pieces of macadamia nuts in my crust.
- I recommend using salted butter for the crust or adding ¼ teaspoon salt if using unsalted butter to balance out the sweetness.
- It is important to have all filling ingredients at room temperature to avoid any lumps & ensure a smooth, creamy texture.
- Alternatively for the crust, instead of baking it, you can freeze for 20 minutes. However the crust will not be as crunchy and will not have a golden color.
- This is truly a labor of love. It has multiple factors into creating it, but it's well worth the effort.