



Halva Swirl Cheesecake

Yield: One 6" cheesecake

<i>Ingredients</i>	<i>volume</i>	<i>pounds</i>	<i>grams</i>
Brownie Crust:			
Brownie Crumbs <i>(We use Zingerman's Bakehouse Black Magic Brownies)</i>	1 ¼ cup + 1 Tbsp	0.44 lb.	200 g
Unsalted Butter	2 Tbsp+ 1 tsp	0.07 lb.	31 g
Semi Sweet Chocolate <i>(55-65% cacao)</i>	1 Tbsp	0.03 lb	13 g
Halva Chunks:			
<i>(We use Hebel & Co Halva)</i>	½ cup+2 Tbsp	0.20 lb	93 g
Vanilla Tahini Cheesecake Filling:			
Cream Cheese (room temp)	½ cup	0.30 lb	137 g
Farm Cheese (room temp) <i>(We use Zingerman's Creamery farm cheese)</i>	½ cup	0.30 lb.	137 g
Granulated Sugar	6 Tbsp+1 ½ tsp	0.20 lb.	96 g
All Purpose Flour	2 tsp.	0.01 lb	6 g
Eggs (XL, room temp)	1 each	1 each	1 each
Egg Yolk (XL, room temp)	1 each	1 each	1 each
Heavy Cream	1 Tbsp	0.03 lb	17 g
Vanilla Extract	¼ tsp	¼ tsp	¼ tsp
Vanilla Bean Paste	⅛ tsp	⅛ tsp	⅛ tsp
Tahini	⅔ cup	0.22 lb	100 g
Chocolate Cheesecake Filling:			
Cream Cheese (room temp)	3 Tbsp	0.12 lb	53 g
Farm Cheese (room temp)	3 Tbsp	0.12 lb	53 g
Granulated Sugar	3 Tbsp+1 tsp	0.10 lb	48 g
Egg Yolk (XL, room temp)	2 each	2 each	2 each
Vanilla Extract	¼ tsp	¼ tsp	¼ tsp
Semi Sweet Chocolate <i>(55-65% cacao)</i>	3 Tbsp	0.10 lb	48 g
Heavy Cream	3 Tbsp	0.10 lb	48 g

Preheat the oven to 350°F at least 20 minutes prior to baking.

Preparing the Brownie Crust:

1. Melt butter and chocolate for 30 seconds in the microwave.
2. Mix into the brownie crumbs until fully combined.
3. Add the melted butter/chocolate mixture and mix until fully combined.
4. Press the mixture into a 6" diameter springform pan so that the crust is compact and an even thickness all the way across the bottom and 1" up the sides of the pan.
5. Sprinkle the halva chunks onto the crust.

- Carefully wrap the outside of the springform pan with aluminum foil and place the springform pan in a larger pan with 3" tall sides. This will be the water bath in which it bakes. The foil prevents water from leaking into the cheesecake.

Preparing the Tahini Filling:

- In a mixing bowl, use a wooden spoon to beat the room temperature cream cheese until totally smooth. Scrape the bowl.
- Add the farm cheese and beat the two together until smooth.
- In a separate container, combine the flour and sugar.
- Add the dry ingredients to the cheese mixture and combine until evenly mixed. Scrape the bowl well with a bowl scraper or spatula.
- Add the egg yolk, egg, vanilla extract, vanilla bean paste, and heavy cream to the batter gradually, mixing and scraping the bowl periodically.
- Add the tahini and mix in completely.

Preparing the Chocolate Filling:

- In a mixing bowl, use a wooden spoon to beat the room temperature cream cheese until totally smooth. Scrape the bowl.
- Add the farm cheese and beat the two together until smooth.
- Add the sugar.
- Add the egg yolks and vanilla extract to the batter gradually, mixing and scraping the bowl periodically.
- In a separate bowl, warm the cream and pour over the chocolate. Stir until the chocolate is melted.
- Add the chocolate/cream mixture to the other ingredients and mix in completely. Scrape the bowl well.

Preparing the Swirl Cheesecake:

- Pour the chocolate filling into the crust.
- Pour the tahini filling on top of the chocolate filling the crust.
- If the fillings look nicely mixed then it is ready to be baked. If it does not look nicely marbled use a spoon and very lightly swirl the batters together.

Baking:

- Carefully move the prepared cheesecake in the pan into the preheated oven and fill the water bath pan slowly with hot water until it is halfway up the outside of the cheesecake springform pan.
- Turn the oven temperature down to 250°F for 1 ½ to 1 ¾ hours, or until the top surface is set and the cheesecake moves like jello when jiggled, not like waves. The cheesecake should be rotated halfway through the bake time. When completely baked, a tester inserted in the center should come out moist, but not coated in batter (175°F).
- Turn the oven off and allow the cheesecake to cool for 20 minutes in the oven, with the water bath.
- Remove from the oven and run a warm, dry offset spatula around the edge. This will help prevent cracks.
- Allow it to cool for 20 minutes at room temperature before placing in the refrigerator. Once the cheesecake is fully cooled, it may be carefully released from the springform pan.