

## WHITE CHOCOLATE-GINGER CHEESECAKE

Ginger's peppery flavor is the perfect foil for white chocolate. Here, the ginger is used in several forms, each contributing its own nuance: Crystallized ginger provides texture and a warm bite to the filling, gingersnaps are used for the crust, and ground ginger enhances both crust and filling. Begin making this dessert a day ahead.

### CRUST

13 ounces gingersnap cookies (about 50 cookies)	2 tablespoons sugar
1 tsp. ground ginger	6 1/2 T. unsalted butter, melted, cooled

### FILLING

1 pound good-quality white chocolate, such as Lindt or Baker's (I use Callebaut), finely chopped	
4 8-ounce packages cream cheese, room temperature	1/4 c. sugar
4 large eggs, room temperature	1 T. vanilla extract
1 egg yolk	2/3 c. minced crystallized ginger
1 tsp. ground ginger	

White chocolate curls

**FOR CRUST:** Butter 9-inch-diameter springform pan with 2 3/4-inch-high sides. Wrap outside of pan with 2 layers of heavy-duty foil. Finely grind cookies, sugar and ginger in processor. Add butter; blend until moist clumps form. Press onto bottom and up sides of pan. Chill while preparing filling.

**FOR FILLING:** Position rack in center of oven and preheat to 300°F. Stir white chocolate in top of double boiler set over hot water until chocolate melts. Cool to lukewarm, stirring occasionally. Using electric mixer, beat cream cheese and sugar in large bowl until fluffy, about 3 minutes. Add eggs and yolk 1 at a time, beating just until combined after each addition. Beat in vanilla and ground ginger. Gradually beat in melted white chocolate. Stir in crystallized ginger.

Transfer filling to prepared crust. Place springform pan in large roasting pan. Pour enough hot water into roasting pan to come halfway up sides of springform pan. Bake until cheesecake puffs and edges crack slightly, about 1 1/2 hours to 2 hours.

Transfer cake to rack. Run small knife around sides of cake to loosen. Cool completely. Remove foil from pan sides. Chill cake overnight. (Can be prepared 3 days ahead. Cover and keep chilled.) Release pan sides. Transfer cake to platter. Top with chocolate curls.

Serves 12 to 14.

Bon Appétit  
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