Italian Nougat Cheesecake

No-Bake Italian Torrone Cheesecake with Amaretti Crust

Prep: 35 minutes | Cook: 0 minutes | Chill: at least 6 hours | Total: 6 hours 35 minutes | Yield: 10–12 slices | Pan: 9-inch (23 cm) springform

Ingredients

Amaretti Cookie Crust

- 7 oz (200 g) Italian amaretti cookies
- 6 tbsp (85 g) unsalted butter, melted
- 2 tbsp (20 g) finely ground toasted almonds

Cheesecake Filling

- 9 oz (250 g) chocolate-covered Italian almond torrone, finely chopped
- 10.5 oz (300 g) mascarpone cheese
- 7 oz (200 g) full-fat cream cheese, softened
- 1 cup (240 ml) cold heavy whipping cream
- 1/3 cup (65 g) granulated sugar
- 2 tsp vanilla extract
- 1/2 tsp finely grated orange zest
- 2 1/2 tsp (8 g) unflavored powdered gelatin
- 3 tbsp (45 ml) cold water, to bloom gelatin
- 1/4 tsp almond extract (optional)

Whipped Cream Decoration

- 1 cup (240 ml) cold heavy whipping cream
- 2 tbsp (15 g) powdered sugar
- 1/2 tsp vanilla extract

Topping

- 3 oz (85 g) additional chocolate-covered almond torrone, chopped
- 1 tbsp (10 g) toasted almonds, chopped

Instructions

1. Prepare the crust.

Crush the amaretti cookies finely. Combine with ground almonds and melted butter until evenly moistened. Line the bottom of a 9-inch springform pan with parchment paper. Press the crumbs firmly into the base and refrigerate for 20 minutes.

2. Chop the torrone.

Finely chop the 9 oz (250 g) of chocolate-covered almond torrone for the filling. Set aside the additional 3 oz (85 g) for the topping.

3. Bloom the gelatin.

Sprinkle powdered gelatin over 3 tbsp cold water in a small bowl. Let stand 5–10 minutes, then warm gently until dissolved. Do not boil. Keep fluid and lukewarm.

4. Mix the cheeses.

Beat mascarpone, softened cream cheese, and sugar on low to medium speed until smooth. Add vanilla, orange zest, and optional almond extract.

5. Whip and fold.

In a separate chilled bowl, whip 1 cup heavy cream to medium-stiff peaks. Gently fold into the cheese mixture.

6. Temper the gelatin.

Stir about 2 tbsp of cheesecake filling into the lukewarm gelatin, then repeat with another 2 tbsp. Fold this mixture gradually into the remaining filling until smooth.

7. Add the torrone.

Fold the finely chopped 9 oz of chocolate-covered almond torrone evenly into the cheesecake filling.

8. Assemble and chill.

Spread the filling over the chilled crust, smooth the top, cover, and refrigerate at least 6 hours, preferably overnight, until set.

9. Unmold.

Run a thin knife around the inside edge of the pan and release the springform ring. Transfer the cheesecake to a serving plate.

10. Decorate.

Whip the remaining 1 cup cold cream with powdered sugar and vanilla to stiff peaks. Pipe generous rosettes along the top edge and, if desired, the sides. Sprinkle the reserved chopped torrone and toasted almonds across the center. Keep chilled until serving.

Serving and Storage

For neat slices, dip a sharp knife in warm water and wipe dry between cuts. Keep the cheesecake covered and refrigerated for up to 3 days. Freeze undecorated cheesecake for up to 1 month; thaw overnight in the refrigerator and decorate before serving. Do not leave at room temperature for more than 2 hours.