

Thin Mint Inspired Dessert

Courtesy of Twenty/20

Crust

35 thin mint cookies (see note!)

1/3 cup butter, melted

1/3 cup sugar

Cheesecake

16 ounces cream cheese, softened

1 egg (at room temperature)

1/3 cup sugar

1 teaspoon vanilla OR ¾ teaspoon mint extract

Chocolate Mousse

½ cups chilled heavy cream

1 large egg yolks

1 tablespoons sugar

1/4 teaspoon vanilla

2 oz fine-quality bittersweet chocolate (not unsweetened), chopped

Preheat oven to 350 degrees and line an 8x8 inch baking pan with nonstick foil. Add thin mint cookies, sugar, and butter to a food processor or blender and pulse until blended. Press mixture evenly into the bottom of your prepared pan. Bake for 10 minutes. Remove from oven and allow to cool while you make cheesecake layer.

Whisk together the egg and sugar until light and foamy. Add cream cheese and vanilla (or mint) extract and green food coloring (if desired) and mix until smooth. Pour mixture over crust. Return to oven and bake for 20-25 minutes until cheesecake layer is set. (You can gently wiggle the pan to see if the cheesecake is set - it shouldn't jiggle when it's done) Allow pan to cool on a wire rack for 10-15 minutes, then transfer to fridge to finish cooling completely (at least one hour).

Heat ¾ cup cream in a 1-quart heavy saucepan until hot. Whisk together yolks, sugar, and a pinch of salt in a metal bowl until combined well, then add hot cream in a slow stream, whisking until combined. Transfer mixture to saucepan and cook over moderately low heat, stirring constantly, until it registers 160°F on thermometer. Pour custard through a fine-mesh sieve into a bowl and stir in vanilla.

Melt chocolate in a double boiler or a metal bowl set over a pan of simmering water (or in a glass bowl in a microwave at 50 percent power 3 to 5 minutes), stirring frequently. Whisk custard into chocolate until smooth, then cool.

Beat remaining 1 ¼ cups cream in a bowl with an electric mixer until it just holds stiff peaks. Whisk one fourth of cream into chocolate custard to lighten, then fold in remaining cream gently but thoroughly.

