

# Chocolate Cheesecake



Serves: 10

## Base

250g plain, sweet biscuits  
70g butter, melted  
50g dark chocolate, melted

## Filling

500g cream cheese, at room temperature  
150g dark chocolate, melted  
225g **Chelsea Caster Sugar**  
30ml espresso (1 shot), cooled slightly  
3 eggs  
6g cocoa powder, sifted  
5ml vanilla extract  
250g sour cream

## Chocolate Curls

50g dark chocolate  
fresh raspberries, to decorate (optional)

## Method

Preheat oven to 160°C bake. Lightly grease the sides and line the base of a 23cm spring-form tin.

## Base

Blend the biscuits in a food processor until fine crumbs form. Add the melted chocolate and butter and pulse until well combined. Transfer the mixture to the lined tin and press evenly over the base with the back of a spoon. Chill until ready to cook.

## Filling

Clean out the food processor and add the cream cheese, chocolate, **Chelsea Caster Sugar** and espresso. Blend until smooth and shiny. Add the eggs, one at a time, blending briefly after each addition. Add the cocoa, vanilla and sour cream and process until combined.

Pour mixture on top of biscuit base and bake for 50-60 minutes, until puffed and just set in the centre. Leave in the oven with the door ajar and the heat turned off for 1 hour. Place in the fridge to chill overnight.

## Chocolate Curls

Melt chocolate and spread over a glass or metal surface. Leave until just set, but not hard. Place in the freezer for a few minutes to speed this up. When ready you should be able to touch the chocolate with your finger and leave a slight mark, but not a depression. Get a sharp spatula or large knife and, holding it at a 45° angle, scrape chocolate into curls. Store in an airtight container in the fridge until required.

Dust the cheesecake with cocoa powder and decorate with chocolate curls. Optional: top with fresh raspberries.

## Nutrition

Contains gluten, dairy, eggs. Make gluten free by using gluten free biscuits.

## Service

Keep chilled and slice to serve as required.  
Cheesecake keeps well refrigerated for 5 days.

<b>TOTAL COST*</b>	<b>\$12.99</b>
<b>COST PER PORTION</b>	<b>\$1.30</b>
<b>GROSS PROFIT %</b>	<b>70%</b>
<b>SALES TAX %</b>	<b>15%</b>
<b>MIN. SELLING PRICE (per portion)</b>	<b>\$4.98</b>

\*Cost based on average wholesale prices March 2016



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