
Robert Harris

Chocolate cheesecake



Makes one 20cm
cheesecake or 4-6
mini cakes



INGREDIENTS

125g (½ packet) vanilla wine biscuits
2 tablespoons cocoa
1 tablespoon caster sugar
50g melted butter
150g dark chocolate
100g cream cheese, slightly softened
300mls cream
¼ cup icing sugar
¼ cup yoghurt
1 teaspoon gelatine
¼ cup hot water
Cocoa for dusting

METHOD

1. Lightly grease a 20cm springform tin and line the base and sides with baking paper.
2. Grind the vanilla wine biscuits in a food processor to a coarse crumb. Mix with the cocoa and caster sugar. Combine with the melted butter and press into the base of the tin and refrigerate while you prepare the filling.
3. Melt the chocolate on a low heat in a bowl over a pan of boiling water. Set aside to cool slightly.
4. Whip the cream until slightly stiff then set aside.
5. Beat the cream cheese with the icing sugar until smooth. Add the yoghurt.
6. Dissolve the gelatine in ¼ cup hot water and add to the cream cheese mix.
7. Stir through the melted chocolate.
8. Fold the cream through the chocolate mix.
9. Spread the mix over the crumb base and refrigerate for at least 3 hours to set before cutting.
10. Sieve over cocoa to serve.