



## Chocolate cheese cake

**Serves:** 10–12

**Prep time:** 20 minutes

**Cook time:** 40 minutes



### Ingredients

- 250gm packet chocolate ripple biscuits
- 150gm unsalted butter, melted
- 250gm dark chocolate, chopped
- 500gm **Dairymont Cream Cheese**, at room temperature
- $\frac{3}{4}$  cup icing sugar, sifted
- 200ml double cream
- 1 tsp vanilla extract
- 2 eggs, lightly beaten
- 50gm chocolate curls or 100gm chocolate malt balls, roughly crushed

### Preparation

1. Preheat oven to 170°C fan forced. Grease a 20cm spring form cake tin and line the base with baking paper.
2. Crush biscuits in a food processor to a fine crumb. Transfer to a large bowl and stir through melted butter until coated. Press into base of prepared tin to an even thickness and bake for 10 minutes on an oven tray. Set aside on a cooling rack.
3. Reduce oven temperature to 150°C fan forced.
4. Melt chocolate in the microwave or over a double boiler until smooth and set aside in a warm place.
5. Beat **Dairymont Cream Cheese** for 2–3 minutes in a large bowl until soft and smooth then whisk through sugar, double cream, vanilla extract and finally the eggs until evenly combined.
6. Spoon into biscuit lined base and bake for 30 minutes then turn the oven off and allow to cool inside for 15 minutes. Remove from the oven and run a thin sharp knife around the edge of cake whilst still warm. Set aside on a cooling rack to cool to room temperature before refrigerating for 4 hours or overnight.
7. Decorate with chocolate malt balls and chocolate curls to serve.

#### NAFDA Foodservice

Level 2, 100 George Street Parramatta NSW 2150  
P +61 2 8833 9299 E [enquiries@nafda.com.au](mailto:enquiries@nafda.com.au) W [nafda.com.au](http://nafda.com.au)

  ABN 25 002 953 942

