LANCEWOOD®

LANCEWOOD® DEATH BY CHOCOLATE CHEESECAKE

SERVES: 6

LANCEWOOD® PRODUCTS

- Full Fat Cream Cheese FSI
- Full Fat Plain Cream Cheese

INGREDIENTS

Base:
200g Romany Cream biscuits
75g butter

Chocolate cheesecake:
160g good quality dark chocolate
315ml cream
2 x 250g **LANCEWOOD® Full Fat Cream Cheese Plain**, room temperature
60g castor sugar

White chocolate mousse:
160g good quality white chocolate

435ml cream
15ml gelatine
30ml cold water

To finish:
80g good quality dark chocolate
250g fresh strawberries, washed and sliced

METHOD

Place 20cm springform pan ring (without base) on cake stand of your choice. Spray lightly with non-stick spray.

Base:
Crush biscuits until fine. Melt butter, add to crushed biscuits and mix. Press down firmly into springform pan ring on cake stand.

Chocolate cheesecake:
Place chocolate and 125ml of the cream in microwave-safe bowl. Heat chocolate and cream together until chocolate has melted, stirring every 30 seconds. Set aside to cool. In large bowl, mix cream cheese and castor sugar until smooth. Add cooled chocolate and mix until smooth. In separate bowl, beat remaining 190ml cream until firm peaks form. Fold into cream cheese mixture. Pour mixture over prepared base on cake stand, smooth top and place in refrigerator to set (about 2 hours).

White chocolate mousse:
Place chocolate and 125ml of cream in microwave-safe bowl. Heat chocolate and cream until chocolate has melted, stirring every 30 seconds. Set aside to cool. Sprinkle gelatine over water. Leave to stand. When chocolate is at room temperature, microwave gelatine for 10 seconds, stir and microwave for another 10 seconds. Stir. Do not boil gelatine. Cool slightly. Whisk melted gelatine and chocolate. In separate bowl, beat remaining 310ml cream until firm peaks form. Fold half the cream into chocolate. Once combined, gently fold in the rest of cream. Pour over set chocolate cheesecake, smooth top and refrigerate again until set (about 2 hours).

To finish:

Place chocolate in microwave-safe bowl and melt. Spread onto baking paper on a flat surface (to cover about 10cm x 5cm). Refrigerate until firm. Run the blade of a sharp knife, over chocolate away from you to create chocolate curls. Top cake with fresh strawberries and sprinkle chocolate curls over.

Recipe adapted from Liezel de Lange, finalist of 2016 Lancewood Cake-Off®.