

Chocolate flavoured cheesecake

1. Belgian chocolate cheesecake

Base ingredients (26.2%)	Quantity	%
Biscuit crumb	150g	17.5
Unsalted butter	75g	8.7

Filling ingredients (73.2%)	Quantity	%
5% Low fat soft cheese	250g	29.0
Whipping cream	270g	31.4
Belgian chocolate (reduced sugar)	70g	8.1
Icing sugar	40g	4.6
Vanilla extract	1g	0.1

Topping ingredients (0.6%)	Quantity	%
Belgian chocolate shavings (reduced sugar)	5g	0.6

Recipe for 20cm diameter tin with percentages to change recipe batch size if needed.



Belgian chocolate cheesecake method

Base

Place the biscuit crumb in a bowl. Melt the unsalted butter until just soft – don't over melt. Once the butter is softened use some of it to grease the base and sides of a removable base cake tin. Mix the rest of the butter with the biscuit crumb until all the crumbs are completely coated with the butter. Press firmly into the well-greased tin making sure the mixture fills the tin right to the edge. Refrigerate (<math><5^{\circ}\text{C}</math>) for 1 hour.

Filling

In a bowl beat together the whipping cream and the icing sugar until the mixture is thick like clotted cream. For best results tilt the bowl during this procedure and ensure the cream is straight from the chill at <math><5^{\circ}\text{C}</math>. Fold (don't beat) in the 5% fat cream cheese. To maintain the texture of the finished product, take care to use a folding action until the cream cheese and cream/sugar mix are completely uniformly mixed.

Melt the Belgian chocolate in short bursts in the microwave until fully melted, then fold the chocolate into the above mixture until fully mixed. Stir in the vanilla extract. Spoon this mixture over the top of the chilled biscuit base and refrigerate at <math><5^{\circ}\text{C}</math> for 24 hours.

Topping

Grate Belgian chocolate over the top to decorate.

This recipe makes 9 slices at 90g or 8 slices at 100g in a 20cm diameter tin.



2. Mint chocolate cheesecake

Base ingredients (25.5%)	Quantity	%
Biscuit crumb	150g	17.0
Unsalted butter	75g	8.5

Filling ingredients (73.4%)	Quantity	%
5% Low fat soft cheese	250g	28.2
Xylitol	30g	3.4
Unsweetened cream alternative (33.5%)	300g	33.9
Crushed mint chocolate	70g	7.9

Topping ingredients (1.1%)	Quantity	%
Crushed mint chocolate	10g	1.1

Recipe for 20cm diameter tin with percentages to change recipe batch size if needed.



Mint chocolate cheesecake method

Base

Place the biscuit crumb in a bowl. Melt the unsalted butter until just soft – don't over melt. Once the butter is softened use some of it to grease the base and sides of a 20cm spring form tin. Mix the rest of the butter with the biscuit crumb until all the crumbs are completely coated with the butter. Press firmly into the well-greased tin making sure the mixture fills the tin right to the edge. Refrigerate (<math><5^{\circ}\text{C}</math>) for 1 hour.

Filling

In a bowl beat together the 33.5% fat unsweetened cream and the xylitol until the mixture is thick like clotted cream. For best results tilt the bowl during this procedure and ensure the cream is straight from the chill at <math><5^{\circ}\text{C}</math>. Fold in (don't beat) the 5% fat cream cheese. To maintain the texture of the finished product take care to use a folding action until the cream cheese and cream/xylitol mix are completely uniformly mixed. Fold (don't beat) in the crushed mint chocolate pieces. To maintain the texture of the finished product take care to use a folding action until the mint chocolate and the cheese/cream/xylitol mix are completely uniformly mixed. Spoon this mixture over the top of the chilled biscuit base and refrigerate at <math><5^{\circ}\text{C}</math> for 24 hours.

Topping

Sprinkle the crushed mint chocolate pieces over the top to decorate.

This recipe makes 9 slices at 90g or 8 slices at 100g in a 20cm diameter tin.

