Chocolate Cheesecake

Preparation time: 30 - 40 minutes
Overall inc. cooling: 2 hours
Makes: 1 cheesecake, 20cm diameter

Ingredients

400g Digestive biscuits
75g Butter or margarine
750g Mascarpone or soft cream cheese
4 tbsp Icing sugar, heaped
400g Dark chocolate or your own chocolate preference

Method

1. Line the bottom of a 8” / 20cm diameter springform cake tin
2. Crush the digestive biscuits into crumbs
3. Melt the butter and add it to the crumbs stirring thoroughly to coat them all
4. Pour the crumbs into the tin, spread them around evenly, and press down firmly to compact
5. Put the tin into the fridge to cool the base
6. Melt the chocolate in a bowl over a pan of simmering water. Set aside to cool slightly
7. Mix the Mascarpone and icing sugar together thoroughly
8. When the chocolate is cool, pour it into the mixture, mixing thoroughly until it is all combined
9. Spoon the mixture onto the base, spread it around, and level off with a spatula
10. Put it into the fridge to cool completely
11. When cold, carefully slide the cheesecake onto a rimless plate to serve. The base is crumbly!
12. Store in the fridge

Based on Lorraine Pascale’s recipe: https://www.bbc.co.uk/food/recipes/chocolate_digestive_43476
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Chocolate Cheesecake

**Ingredients**

- 400g Digestive biscuits
- 75g Butter
- 750g Mascarpone
- 4 tbsp Icing sugar, heaped
- 400g Dark chocolate

**Utensils**

- Wooden spoon & Scales
- Large & Small bowls
- Rolling pin & Tablespoon
- Spatula & Small saucepan
- 20cm Springform tin
- Airtight container

1. Line the bottom of the springform tin with greaseproof paper
   - I find the easiest way is just to trap the greaseproof paper with the sides of the tin

2. Weigh the 400g of digestive biscuits into the large bowl

3. Crush the biscuits with the end of a rolling pin

4. When you have finished they should look like large crumbs

5. Weigh the 75g of butter into the saucepan

6. Melt the butter gently over a medium heat on a hob

7. Pour the melted butter into the digestive biscuit crumbs

8. Stir thoroughly so all the crumbs are coated and they start sticking together

9. Pour the crumbs into the lined springform tin

10. Spread them out evenly and press down firmly to compact them together
   - Chill in the fridge to set

11. Measure the 400g of chocolate into the small bowl

12. Melt the chocolate gently over a small amount of simmering water in the saucepan

13. Weigh the 750g of Mascarpone into the large bowl

14. Add the 5 heaped tablespoons of icing sugar

15. Stir thoroughly until well combined and soft

16. When the chocolate has cooled (but not solid) pour it into the mixture and stir it thoroughly so it is all mixed in

17. Spoon the mixture into the tin, spread it out, and smooth it with the spatula
   - Return to the fridge to chill thoroughly

18. Carefully slide the cheesecake onto a plate to serve in slices. The base is crumbly
   - Store it in the fridge

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