

# Chocolate Cheesecake

Brigades @ Home – 29/05/2020

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
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## 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  
Greaseproof paper  
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

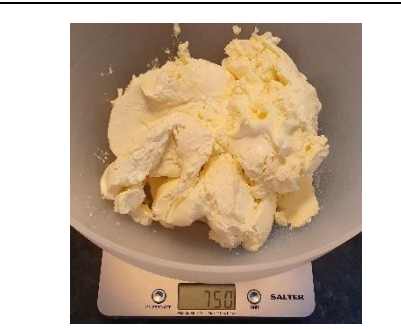
**11.**  
Measure the 400g of chocolate into the small bowl



**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