

Chocolate and Baileys Cheesecake

The Chocolate and Baileys compliment each other to make this dessert a mouth watering experience.

Serves: 16

Oven Temp:

Prep Time: 45 mins

Cooking Time: 10 mins

Ingredients

For the base

Qty	Ingredient
175 grams	Digestive biscuits
50 grams	Hazelnuts; chopped and roasted
15 grams	Dark brown soft sugar
100 grams	Unsalted butter; melted

For the filing

Qty	Ingredient
250 grams	Dark chocolate
100 grams	Icing sugar
350 grams	Full fat soft cheese
450 ml	Double cream
40 ml	Bailys

For the sauce

Qty	Ingredient
200 grams	Dark chocolate
200 ml	Semi skimmed milk
100 ml	Double cream
50 grams	Caster sugar
25 grams	Unsalted butter



Method

- | Step | Instruction |
|------|--|
| 1 | Lightly oil 20cm loose bottom tin. To make the base process the biscuits, hazelnuts and brown sugar mix in the melted butter. Press into the tin and place in the fridge while you make the filling. |
| 2 | To make the filling melt the chocolate over a pan of simmering water. Meanwhile heat the icing sugar and cream cheese together until smooth and then fold in the whipped cream. Remove from the heat and fold this mixture in to the melted chocolate and add the baileys Irish cream. |

3 Carefully spoon over the biscuit base and level the surface. Refrigerate for 2 hours until firm. When the cheesecake is set make the sauce. Melt the chocolate in a bowl over some simmering water.

4 In a separate pan combine the milk, cream and caster sugar and bring up to a simmer. Whisking all the time pour in the milk / cream mixture over the chocolate. Add the butter make sure the milk / cream mixture is well incorporated. Serve the cheese cake with a little of the chocolate sauce.

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