

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.
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- 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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