

Chocolate Orange Cheesecake

12- 14 portions

INGREDIENTS

- * 200g digestive biscuits
- * 80g butter
- * 500g cream cheese
- * 220 g caster sugar
- * 250g dark chocolate
- * 20 g cocoa powder
- * 250 ml double cream
- * 1 Orange (juice & zest)



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- * 80g butter
- * 500g cream cheese
- * 220 g caster sugar
- * 250g dark chocolate
- * 20 g cocoa powder
- * 250 ml double cream
- * 1 Orange (juice & zest)



How to make:

Line the base of a loose bottom tin. Crush the biscuits either with a rolling pin or blender, then stir in the melted butter and pour into the tin. Using the back of a cold spoon push the base mixture evenly across the bottom of the tin, place in the fridge to cool.

Melt the chocolate in a bowl over simmering water, remove from the heat and add the cocoa powder and orange zest and juice. Set aside to cool slightly.



How to make:

Beat together the cream cheese and sugar until fully incorporated. In a separate bowl whisk the cream till it forms soft peaks, continue to whisk as you pour in the chocolate mixture.

Fold in the cream cheese mixture until fully combined. Then pour over the biscuit base and allow to set in the fridge over night.

Now your ready to enjoy.



METHOD

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Give them a go and remember to share your photos and tag us via our Facebook and Instagram pages @themaybush
We cannot wait to see your creations!



a group of individual inns