

FAB CHOCOLATE CHEESECAKE

Ingredients

For the filling:-

**4 oz of rich dark chocolate 70 – 85% cocoa solids
1 x 250 grams of mascarpone
1 x 200 grams tub of fromage frais
2 large free range eggs
4 oz (100 grams) of brown sugar**

For the Base

**5 oz chocolate digestive biscuits crumbles and crushed (I find that a potato masher works well)
2 oz melted butter**

Chocolate curls to decorate

Method for base:-

Melt the butter and add crushed digestives then with a metal spoon pat down the mixture into either a foil flan tray or specific cheesecake dish.

Method for filling:-

Whisk together the fromage frais and mascarpone and add sugar and eggs and blend together. Melt the chocolate in the microwave or over a pan of boiling water and add to the mixture.

Pour the mixture onto the biscuits and bake in a pre-heated oven gas mark 6 or 200 centigrade for 1 hour and fifteen minutes.

Once cool, decorate with chocolate curls or drizzle with melted milk chocolate for a contrasting colour and extra chocolaty taste. For added indulgence serve with pouring cream or ice cream.

For a Lemon version instead of chocolate, add a generous squeeze of fresh lemon and a tiny bit of lemon syrup. When you pour your mixture onto the biscuits place a couple of piece of thinly sliced lemon in the centre of the cake. If you wish to decorate further then grate some lemon zest and place on the cooled cheesecake. Pipe with whipped cream in little florets around the outer circle of the cheesecake.