

## Chocolate Cheesecake

Serves 12–14

### Chocolate Cheesecake Crust (

#### Ingredients:

- 150 g graham wafers, very finely crushed
- 18–20 g unsweetened cocoa powder, sifted
- 25 g granulated white sugar
- Small pinch of salt
- 90 g butter, melted

#### Method:

1. Butter the base and sides of a 23 cm springform pan.
2. Mix **wafer crumbs**, **cocoa powder**, **sugar**, and **salt** until evenly colored.
3. Add **melted butter** and mix until crumbs resemble wet sand and hold together when pressed.
4. Press firmly and evenly into the base of the pan.
5. **Refrigerate 30–45 minutes** while preparing the filling. (Do not bake the crust.)



### Chocolate Cheesecake Filling

#### Ingredients:

- 340 g dark chocolate (63%), chopped
- 680 g full-fat cream cheese, room temperature
- 200 g granulated white sugar
- 150 g eggs (without shells), lightly beaten (approx. 3 large eggs)
- 1½ tsp vanilla extract
- 220 g full-fat Greek yogurt
- 30 g heavy cream

#### Method:

1. Preheat oven to **170°C**. Place the springform pan on an oven tray to catch leaks.
2. Melt the **chocolate** gently over a bain-marie. Cool to lukewarm.
3. Beat **cream cheese** on **medium-low** until completely smooth.
4. Add **sugar** and mix just until combined.
5. Gradually add the beaten **eggs**, mixing on **low speed**. Do not whip.
6. Mix in **vanilla**.
7. Add melted **chocolate** and mix until incorporated.
8. Mix **cream** into **Greek yogurt** until smooth, then fold that into the batter.
9. Pour batter over chilled crust and smooth the top.
10. Bake at **170°C** for **55–65 minutes**, until edges are set and the center still gently wobbles. After baking: turn oven off, crack door 2–3 cm, and leave cheesecake inside for **20–30 minutes**. Remove, loosen edges, cool to room temperature, then refrigerate at least 1 hour.

## Chocolate Ganache

### Ingredients:

- 115 g dark chocolate (63%), finely chopped
- 80 ml heavy cream
- 6 g butter, room temperature

### Method:

1. Place **chocolate** in a heatproof bowl.
2. Bring **cream** and **butter** just to a boil.
3. Pour over **chocolate**, **wait 2–3 minutes**, then stir smooth.
4. Cool slightly and spread over chilled cheesecake.
5. Refrigerate several hours or overnight.

### Freezing Instructions

Place the cooled cheesecake (can cut into slices) on a baking sheet and freeze, uncovered, until firm. Remove the cheesecake from the freezer, wrap it in heavy duty aluminum foil and place in a freezer bag. Seal and return to freezer. Can be frozen for several months. Thaw in the refrigerator overnight.