



## Chocolate Basque Cheesecake

**Preparation time:** 25 minutes | **Cooking time:** 45 minutes | **Serves:** 12

### Ingredients

1½ cups (330ml) thickened cream

**300g Haigh's 70% Dark Chocolate Pastilles**

750g cream cheese (at room temperature)

1½ cups (330g) caster sugar

1 tablespoon vanilla bean paste

4 extra-large eggs (at room temperature),  
lightly beaten

1 tablespoon plain or gluten-free flour, sifted

125g punnet raspberries



1. Preheat oven to 220°C (200°C fan-forced). Lightly grease and line a 23cm round springform cake tin with 2 sheets of baking paper, ensuring paper comes at least 3cm above top of tin.
2. Place cream in a small saucepan over a medium heat and bring to just below boiling point. Place chocolate in a medium mixing bowl and pour hot cream on top, allow to stand for 10 minutes, stirring occasionally until smooth and combined.
3. Place cream cheese, sugar and vanilla together in the bowl of an electric stand mixer with a paddle attachment. Beat together until mixture is smooth and well combined. Add eggs one at a time, beating well between each addition. Add flour and beat to combine. Add chocolate mixture, beating gently until well combined.
4. Pour chocolate mixture into prepared tin, spreading evenly and sprinkle over the raspberries. Bake on centre oven rack for 45 minutes or until top is dark and the centre is still a little wobbly. Remove cheesecake from oven and allow to cool in pan for 1 hour at room temperature before placing in refrigerator overnight, to cool completely.
5. To serve, remove cheesecake from tin and carefully remove the baking paper, before placing on a serving platter.

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