Chocolate Cheesecake

Dark chocolate flavours the filling and whisked egg whites lighten it. An overnight chill gives each slice a clean edge.



ONE 18 CM CAKE · SERVES 8 / 18 CM ROUND SPRINGFORM TIN

Prep 25 min · Bake 45–60 min · Chill overnight

Ingredients

150 g plain sweet biscuits, finely crushed

65 g unsalted butter, melted

375 g full-fat block cream cheese, softened

125 g caster sugar and 1 tsp vanilla extract

150 g dark chocolate (50–60% cocoa), chopped

3 large eggs, separated

95 ml pouring cream (35% fat)

At the bench

1. Press the base
Mix the crumbs with butter and press over the base of a lined tin. Chill while making the filling.

2. Lighten the filling
Beat cream cheese, sugar, vanilla, yolks, chocolate and cream. Fold in whisked whites.

3. Bake and chill
Bake gently until the outside sets and the centre trembles slightly. Cool gradually and chill overnight.

KOOK'S SECRET

Let the chocolate cool until the bowl feels barely warm against your wrist. Chocolate that is still fluid will blend smoothly into softened cream cheese.

Chocolate Cheesecake

The full method

01 **Make the base**

Heat the oven to 160°C conventional (140°C fan). Line the base of the tin with baking paper. Mix the biscuit crumbs with melted butter and press evenly over the base. Refrigerate while making the filling.

02 **Mix the chocolate filling**

Melt the chocolate in a heatproof bowl over barely simmering water. Let it cool until lukewarm and fluid. Beat the softened cream cheese, sugar and vanilla until smooth. Beat in the yolks one at a time, then the chocolate and cream. Scrape down the bowl.

03 **Fold in the whites**

In a clean bowl, whisk the egg whites to peaks that hold their shape. Stir one large spoonful through the chocolate mixture to loosen it. Fold the rest through in two batches, sweeping the spatula right down to the bottom. Pour over the cold base.

04 **Bake and chill**

Put the tin on a tray and bake for 45–60 minutes. Start checking at 45 minutes. The edges should be set, the centre should tremble together and a fine probe in the centre should read 71°C. Switch off the oven and leave the door ajar for 20 minutes. Cool on a rack until the tin is just warm, then refrigerate within 2 hours of baking. Chill overnight before unmoulding.

FROM MARK'S KITCHEN

To cut through the biscuit base cleanly, dip a thin knife in hot water, wipe it dry and repeat between slices.