



The Recipe House

Bespoke Private Dining

Peppermint Chocolate Cheesecake



Prep Time: < 30 min

Cooking Time: 10 min

Makes 10 portions

1 9" loose bottom cake tin
300g Plain Chocolate Digestive Biscuits
125g Butter
4 Large eggs separated
130g Granulated sugar
4 Gealtin leaves
360ml Double cream
2 Peppermint chocolate bars
Few drops of Peppermint Essence
Few drops of green food colouring

1. Blitz the digestives in a food processor until fine crumbs. Place in a large bowl and stir in the melted butter. Pack firmly into the bottom of the cake tin and bake for 10 minutes in a medium hot oven 160°C / 320°F / Gas Mark 4.
2. Whip the egg whites until meringue like. Set aside
3. Soften the gelatin in a bowl of very cold water. Set aside
4. Crumble your peppermint chocolate bars. Set aside
5. Place the yolks, peppermint essence, food colouring and sugar into a large mixing bowl over a pan of boiling water and whisk until the sugar has dissolved and the egg mix is warm to the touch, thick and creamy, but be careful not to scramble your egg yolks!
6. Remove the bowl from the heat and stir in the soft gelatin leaves.
7. Leave at room temperature to cool, but don't let it 'set'. As soon as it is cool to the touch, fold in your stiff egg whites and half your crumbled peppermint chocolate. Put in the fridge to set completely. Then top with whipped double cream, the remaining crumbled peppermint chocolate and decorate as you wish!