

# Chocolate Orange Cheesecake

## Ingredients



150g chocolate digestive biscuits  
75g unsalted butter, melted  
400g Soft Cheese  
Zest of 1 orange, plus extra to decorate  
4 tbsp fresh orange juice  
4 tbsp cocoa powder, plus extra to decorate  
1 level tbsp cornflour, blended with 1 tbsp cold water  
1/2 tsp Orange Extract  
150g caster sugar  
150g creme fraiche  
3 medium eggs  
150ml double cream, whipped  
Terry's Chocolate Orange, to decorate

1. Preheat the oven to 180C/160C Fan/Gas 4. Grease a 30cm loose-based cake tin and line the base with baking paper.
2. Put the chocolate biscuits in a freezer bag and bash with a rolling pin to form fine crumbs. Put in a bowl, add the melted butter and mix together. Press into the base of the cake tin.
3. Put the soft cheese in a bowl with the orange zest and juice. Mix well. Add the cocoa powder, blended cornflour, orange extract, caster sugar, creme fraiche and eggs. Beat until smooth using an electric whisk.
4. Pour over the biscuit base. Bake for 45-50 minutes, then leave to cool in the oven with the door slightly ajar.
5. Spoon or pipe the whipped cream over the cheesecake (if using) Sprinkle over the extra orange zest and cocoa powder, then finish with Chocolate Orange slices.