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## Recipe of the week

### Chocolate and Baileys Cheesecake

**Preparation time:** 45 mins plus chilling**Serves:** 16**Calories/Fat:** 556cals/43g**Sodium/Added sugar:** 0.1g/32.8g

### Ingredients

100g (3 1/2oz) digestive biscuits	For the chocolate sauce
50g (2oz) roasted and chopped hazelnuts	200g (7oz) chocolate
15g ( 1/2oz) dark brown soft sugar	200-300ml (1/3 - 1/2pt) milk
450g (1lb) chocolate	2 tbsp double cream
60g (2 1/2oz) unsalted butter, melted	25g (1oz) caster sugar
50g (2oz) caster sugar	25g (1oz) unsalted butter
350g (12oz) full-fat soft cheese	
450ml (3/4pt) double cream, lightly whipped	
40ml (1 1/2fl oz) Baileys Irish Cream liqueur	

### Method

- Process the biscuits, hazelnuts, brown sugar and melted butter to make the biscuit base. Press onto the base of a 20.5cm (8in) diameter spring-release tin.
- Melt the chocolate in a bowl over a saucepan of simmering water. Beat the sugar and cheese together until smooth then fold in the whipped cream. Fold this mixture into the melted chocolate then stir in the Baileys Irish Cream. Spoon into the tin and level the surface. Refrigerate for at least 2 hrs until firm.
- For the sauce, melt the chocolate in a bowl over a saucepan of simmering water. In a separate pan, combine 200ml (1/3pt) milk, the cream and sugar and bring to the boil, stirring occasionally. Whisking all the time, pour this onto the chocolate. Return the sauce to the pan and boil over a high heat for 15 secs. If wished, add extra milk to thin the sauce. Remove the pan from the heat and whisk in the butter bit by bit.
- Serve the cheesecake with the sauce or with crème fraîche and fruit.

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