



Chilled Chocolate Cheesecake

Chill for 4 hours, Serves 2-4

Dessert 30 Minutes • Veggie

Nº 4A



Butter



Chocolate Digestive Biscuits



Chocolate Chips



Philadelphia Cheese



Creme Fraiche



Caster Sugar

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Saucepan, Freezer Bag, Rolling Pin, Glasses or Serving Bowls, Heatproof Bowl, Medium Bowl.

Ingredients

	Quantity
Butter 7) **	30g
Chocolate Digestive Biscuits 11) 13)	100g
Chocolate Chips 11)	100g
Philadelphia Cheese 7) **	180g
Creme Fraiche 7) **	75g
Caster Sugar	75g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	280g	100g
Energy (kJ/kcal)	4706 /1125	1681 /402
Fat (g)	76	27
Sat. Fat (g)	47	17
Carbohydrate (g)	97	35
Sugars (g)	71	25
Protein (g)	11	4
Salt (g)	1.16	0.41

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk **11)** Soya **13)** Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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HelloFresh UK

Packed in the UK

The Fresh Farm

60 Worship St, London EC2A 2EZ

 You can recycle me!



1



2



3



Make the Biscuit Base

a) Melt the **butter** in a saucepan on low-medium heat. When done, remove from the heat. Pop the **biscuits** into a freezer bag. Bash them with a rolling pin or the bottom of a saucepan until they resemble **breadcrumbs**. Add the **biscuit crumbs** to the melted **butter** and mix together until combined.

b) Divide between 2 glasses or serving bowls. Lightly pat the **crumbs** down with the back of a spoon to make the **base**. Pop into the fridge to firm up while you make the **filling**.

Melt the Choc

a) Heat 2cm of **water** in a small saucepan on medium-heat until just simmering. Pop the **chocolate chips** into a heatproof bowl and set it on top of the saucepan. **TIP:** Make sure the bottom of the bowl isn't touching the water - if it is, pour out a little.

b) Lower the heat so that it is barely bubbling and gently stir in the **chocolate** until melted. Once it's melted, set aside to cool slightly.

Chill & Share

a) Mix together the **Philadelphia cheese, creme fraiche, sugar** and **melted chocolate** in a medium bowl until well combined. Divide the **mixture** evenly over the **biscuit bases**, smoothing the top with the back of a spoon. If you have some **mixture** leftover put this in a bowl and save it for later.

b) Leave to chill for at least 4 hours, overnight, or until the **dessert** has set. Share between friends and family.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.