

## de Spa Cooking Chocolate

de Spa Cooking Chocolate is used by many chocolate lovers for making chocolate mousse, hot chocolate or black forest gateaux.

<b>Extra Bitter Cooking Chocolate (71% Cocoa)</b>	<b>\$3.50 per 100g</b>
<b>Plain Dark Cooking Chocolate (56% Cocoa)</b>	<b>\$2.75 per 100g</b>
<b>Plain Milk Cooking Chocolate</b>	<b>\$2.75 per 100g</b>
<b>Plain White Cooking Chocolate</b>	<b>\$2.75 per 100g</b>
<b>Sugar Free Dark Cooking Chocolate</b>	<b>\$3.50 per 100g</b>
<b>Sugar Free Milk Cooking Chocolate</b>	<b>\$3.50 per 100g</b>

## Chocolate Mousse

### *Ingredients*

250g dark chocolate  
4 eggs (separated)  
2 tablespoons castor sugar  
1/2 cup of whipping cream  
1/2 teaspoon vanilla

### *Instructions*

Beat egg whites with castor sugar until stiff. Whip cream with vanilla. Melt the chocolate carefully and then beat in the egg yolks one at a time. You may have to work quite hard at this to keep the chocolate from clumping together. Then add 1/4 of the egg whites to the chocolate and mix it until it is smooth. Lastly, fold together all of the ingredients gently until mixed. The result will be creamy and light brown.

### *Serving*

Pour it into individual serving cups and let it set in the refrigerator.

# Hot Chocolate

## Ingredients

45g dark chocolate  
Pinch of salt  
1/2 cup whipping cream; whipped  
300ml milk - Not trim milk

## Instructions

Break the chocolate into small pieces and mix it with the milk. Heat the milk slowly to boiling point. Stirring the milk constantly until the chocolate is completely melted. Serve with the whipped creme on the top.

2 Serves

# White Chocolate Cheesecake

## Ingredients:

### For the base:

- 7 oz (200g) plain chocolate digestive biscuits
- 1 3/4 oz (50g) unsalted butter

### For the filling:

- 10 1/2 oz (300g) quality white chocolate, broken into pieces
- 14 oz (400g) full fat soft cheese
- 1/4 pt (150ml) sour cream
- 2 eggs
- 1 tsp vanilla extract

### For the topping:

- 8 fresh strawberries, preferably with leaves
- chocolate caraque (curls), optional

## Method:

1. Preheat the oven to 160C/325F/Gas 3. Make the base by placing the biscuits in a plastic bag and crush them with a rolling pin. In a small non-stick pan, melt the butter, then stir in the biscuit crumbs and mix well. Using the back of a spoon, press the mixture evenly into the bottom of a deep loose-bottomed 18cm (7in) round cake tin and chill.

2. Make the filling: melt the chocolate carefully. In a bowl, briefly stir the cheese, sour cream, eggs, and vanilla extract together with a wooden spoon to lightly blend. Do not over beat as too much incorporated air will cause your cheesecake to crack. Add the melted chocolate and stir until smooth.

3. Spread the mixture evenly over the biscuit base and level the top. Bake for 50 mins until the mixture feels firm round the edge, and is slightly soft but set in the middle. Remove from the oven and leave to cool. Carefully lift out of the tin and chill. When ready to serve, decorate with strawberries and chocolate caraques.

## Tips:

- For fan ovens, cook from cold at 150C for 55mins.