

Chocolate Dome



INGREDIENTS

1 packet Digestive Biscuits
60g Stork Block
200g Emborg Cream Cheese
90ml Elmlea Single
33g white sugar
1 tbsp lemon juice
1 tsp vanilla essence
150g Novi Bloc Milk or Dark chocolate (for decoration)
300g Novi Bloc Dark chocolate (for dome)

METHOD

1. Melt the Stork Block and grind the Digestive Biscuits.
2. Mix the Stork Block with the Digestive Biscuits.
3. Using an electric beater, beat together the cream cheese, Elmlea single, white sugar, lemon juice, and vanilla essence.
4. Melt the chocolate for decoration using the bain-marie method.
5. Drizzle some melted chocolate on some baking sheets in a desired shape and freeze.
6. Fill a silicone easter egg mould with melted chocolate and freeze.
7. Blow a balloon to the desired size (make sure it is big enough to cover your cheesecake dessert with decorations).
8. Melt the dark chocolate using the bain marie method.
9. Let dark chocolate cool till slightly warm and pour over the balloon, covering it evenly. Set aside to cool.
10. When the balloon has set, pop the balloon and remove it from within the dome.
11. Plate the cheesecake using a layer of biscuit base. Top with the cream mixture.
12. Decorate with chocolate spirals (or desired shape).
13. Cover the cheesecake with the chocolate dome.
14. Melt some leftover chocolate until very hot and pour over the dome to reveal the cheesecake dessert.