IRISH YOGURTS CLONAKILTY

IRISH CREAM LIQUEUR & CHOCOLATE CHEESECAKE

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Irish Cream Liqueur & Chocolate Cheesecake

Recipe by Chef Edward Hayden

Ingredients

- **Base**
- 1lb/450g bourbon cream biscuits
- 5oz/150g melted butter
- **Topping**
- 14oz/400g cream cheese
- 4oz/110g caster sugar
- 2 tablespoons Irish Cream Liqueur
- 9floz/250ml cream-lightly whipped
- 9floz/250ml Irish Yogurts Clonakilty Low Fat Greek Style Natural Live Yogurt
- 7oz/200g Chocolate-melted
- **Garnish**
- 2 tablespoons Irish Yogurts Clonakilty Low Fat Greek Style Natural Live Yogurt
- Whipped Cream
- White Chocolate Shavings

Directions

- Lay the ring of a 9inch/23cm cheesecake ring on top of a flat cake stand
- Break the biscuits into fine crumbs and mix in the melted butter
- Press the biscuits into the tin in an even layer and allow to chill
- Meanwhile whip the cream cheese, Irish Cream Liqueur and the sugar together until smooth
- Next add in the lightly whipped cream along with yogurt and whisk gently
- The next ingredients to add in is the melted chocolate. Carefully whisk this in (preferably by hand), ensuring that you don't overbeat at this stage and then pour this mixture in on top of the biscuit base and allow to set
- To decorate spread with some additional yogurt, melted chocolate and some white chocolate shavings