



CLONAKILTY

ORANGE & CHOCOLATE CHIP CHEESECAKE





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Orange & Chocolate Chip Cheesecake

Recipe by Chef Edward Hayden

Ingredients

- **Biscuit Base**

- 12oz/350g digestive biscuits
- 5oz/150g melted butter

- **Topping**

- 14oz/400g cream cheese
- Juice of 1 orange
- 1lb/450g Irish Yogurts Clonakilty Low Fat Natural Live Yogurt
- 12floz/350ml pouring cream-lightly whipped
- 1 packet orange jelly (135g pack)
- 3oz/75g chocolate-chopped into small pieces

- **Garnish**

- 2 tablespoons Irish Yogurt Clonakilty Low Fat Natural Live Yogurt
- Fresh raspberries
- Orange segments
- Mint leaves

Directions

- Place the ring of a 9 inch/23 cm spring-form tin on a large serving platter.
- Break the biscuits into fine crumbs and mix in the melted butter until fully coated. Press the biscuits into the base of the tin in an even layer and allow to chill
- Place 1 or 2 tablespoons of water in a saucepan with the jelly and melt slowly until the jelly has melted. Transfer to a cup/bowl and allow to cool very slightly
- Place the cream cheese into a large food mixer along with the orange juice and beat well to ensure that the mixture is completely smooth. Add in the yogurt and cream and beat well until semi whipped but still quite loose in consistency
- Finally mix in the melted jelly and continue to mix by hand with your spatula The mixture should still just be in the semi whipped state at this time. Add in the chocolate at this stage
- Pour the mixture in on top of the biscuit base and transfer to the fridge and allow to set properly, preferably overnight
- Just before serving the cheesecake spread 2 tablespoons of yogurt on the top and scatter with some fresh berries, orange segments, grated chocolate and mint leaves