

# Chocolate



## Philly-tob chocolate ripple stack

This delicious eye-sore is so easy to make.

PREPARATION: **40mins** COOKING: **0mins** SERVES: **4**

### Ingredients:

#### Milk Toblerone\* layer;

- 125g block PHILADELPHIA\* Cream Cheese, softened
- 100g TOBLERONE\* Milk Chocolate, melted
- ¼ cup cream, whipped

#### White Toblerone\* layer;

- 125g block PHILADELPHIA\* Cream Cheese, softened
- 100g TOBLERONE\* White Chocolate, melted
- ¼ cup cream, whipped
- 1 packet chocolate ripple biscuits (approx 20 biscuits)
- double cream, for serving



### Method:

1. **MAKE** each Toblerone\* filling by combining Philly\*, melted chocolate and cream; Chill until firm.
2. **USING** 5 biscuits to make each stack, spread 8 biscuits with the choc cream mixture and 8 biscuits with the Philly\* cream mixture; stack on top of each other, finishing with a plain biscuit.
3. **DUST** the top with cocoa or drinking chocolate. Chill at least 4-6 hours to allow biscuits to soften.

### Handy Hint:

The best way to soften Philadelphia\* block is to allow it to stand for 1 hour at room temperature or remove Philly\* from foil, cut into chunks and microwave on high for 30 seconds per 250g.

## Choc-Honeycomb Cheesecake

This delicious dessert is an easy adaption on a classic chilled cheesecake.

PREPARATION: **20mins** COOKING: **0mins** SERVES: **10**

### Ingredients:

#### Base

- 1 ¼ cups sweet biscuit crumbs
- 80g butter, melted
- Filling
- 2 x 250g PHILADELPHIA\* Cream Cheese, softened
- ¾ cup caster sugar
- 3 teaspoons gelatine, dissolved in
- ¼ cup boiling water, cooled
- 2 tablespoons lemon juice
- 1 cup cream lightly whipped
- 2 x 45g chocolate coated honeycomb bars, roughly crushed
- 1 x 45g chocolate coated honeycomb bars, roughly crushed, extra

### Method:

1. **MIX** the biscuit crumbs and butter. Press into a lined 20cm springform pan. Chill
2. **BEAT** the Philly\* with an electric mixer until smooth. Add sugar and continue to beat until sugar has dissolved. Fold in gelatine mixture, lemon juice, cream and chocolate coated honeycomb bars.
3. **POUR** filling into the prepared crust and refrigerate for 2-3 hours or until set. Sprinkle with extra chocolate coated honeycomb bars to serve.

### Handy Hint:

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## Chocolate Dusted Cappucino Cheesecake

Marry this with a latte or short black and create your own café society.

PREPARATION: **20mins** COOKING: **0mins** SERVES: **10**

### Ingredients:

- 1 cup caffe latte (or chocolate, if you prefer) biscuits, crushed
- 60g butter, melted

### Cappucino Layer

- 250g block PHILADELPHIA\* Cream Cheese, softened
- 1/3 cup caster sugar
- 1½ tablespoons instant coffee, dissolved in 1 tablespoon boiling water
- 1½ teaspoons gelatine, dissolved in 1½ tablespoons boiling water, cooled
- ½ cup cream

### Vanilla Layer

- 250g block PHILADELPHIA\* Cream Cheese, extra, softened
- 1/3 cup caster sugar
- 3 teaspoons vanilla essence
- 1½ teaspoons gelatine, dissolved in 1½ tablespoons boiling water, cooled
- ½ cup cream, whipped
- Drinking Chocolate, for dusting
- Chocolate coated coffee beans, for decoration



### Method:

1. **COMBINE** the biscuit crumbs and butter and press into the base of a greased and base-lined 20cm springform tin. Chill.
2. **BEAT** the Philly\* until smooth, add the sugar, coffee, gelatine and cream and mix well. Pour over the base and allow to set.
3. **BEAT** the remaining Philly\* until smooth, add the sugar, vanilla and gelatine, mix well. Fold in the whipped cream and pour over the coffee layer. Refrigerate until set. Dust with drinking chocolate and decorate with chocolate coffee beans.

## Florentine Cheesecake

This delectable cheesecake has a crunchy florentine biscuit base and is topped with swirls of rich dark chocolate.

PREPARATION: **30mins** COOKING: **0mins** SERVES: **10**

### Ingredients:

#### Base

- 1 cup corn flakes, roughly crushed
- 1/2 cup sultanas
- 1/2 cup KRAFT\* Crunchy Peanut Butter
- 1/3 cup honey
- 1/4 cup chopped red glace cherries

#### Filling

- 2 x 250g PHILADELPHIA\* Cream Cheese, softened
- 1/2 cup caster sugar
- 1 cup thickened cream
- 3 teaspoons gelatine, dissolved in
- 1/4 cup boiling water
- 2 tablespoons lemon juice

#### Topping

- 100g dark TOBLERONE\* chocolate, melted



### Method:

1. **COMBINE** base ingredients in a bowl and mix well. Line the base and sides of a 20cm springform pan, press the mixture evenly onto the base. Bake at 180°C for 15 minutes or until lightly browned.
2. **BEAT** the Philly\* and sugar until smooth. Add cream and beat until thick and creamy. Fold through gelatine mixture and lemon juice.
3. **POUR** filling into the prepared crust and chill for 2-3 hours or until set. Drizzle with melted chocolate and serve.

### Handy Hint:

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## White Chocolate Creme Brulee

This smooth creamy white chocolate creme brulee makes an easy dessert. It tastes gorgeous!!

PREPARATION: **10mins** COOKING: **40mins** SERVES: **4**

### Ingredients:

- 200g White Chocolate, chopped
- 1 cup cream, bring to boil point
- 125g block PHILADELPHIA\* Cream Cheese, softened, and cubed
- 5 egg yolks, lightly beaten

### Garnish

- ¼ cup demerara sugar

### Method:

- 1. STIR** and melt the chocolate into cream. Whisk through Philly\* and egg yolks.
- 2. POUR** mixture into 4 x ½ cup capacity ramekins. Cook at 120C in a bain marie for 30-40 minutes or until just set. Cool and chill for 2 hours or overnight.
- 3. PLACE** ramekins in a baking dish. Sprinkle brulee's with sugar and place baking dish under a hot grill until sugar caramelises. Serve.



### Handy Hint:

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