



## NEW YORK STYLE CHEESECAKE

*Charlie Condou*

### INGREDIENTS

#### BASE

- 90g unsalted butter, plus extra for the tin
- 150g digestive biscuits
- 2 tbsp demerara sugar
- Pinch of salt

#### CHOCOLATE FUDGE TOPPING

- 200g condensed milk
- 250g dark chocolate
- 100ml double cream

#### CHEESECAKE FILLING

- 900g full fat cream cheese
- 250g caster sugar
- 2 tbsp cornflour
- 4 large eggs plus one yolk
- 1 vanilla pod
- 150ml double cream

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## METHOD

Preheat your oven to 200°C fan/gas mark 4 and grease the sides of a 23cm loose bottom tin. Before securing the base of the tin, lay a sheet of foil over the base so the excess hangs out the sides of the tin.

Add the biscuits to the metal bowl and with the cap off, run Expert for 2 minutes on speed 12. Add the butter, sugar and salt, and run Expert for 3 minutes on speed 3 at 80°C.

Tip this into the bottom of the cake tin and use a spoon to evenly spread out the mixture and compact lightly.

Using a hand whisk or a stand mixer, beat the cream cheese and sugar together until combined. Beat in the cornflour followed by the eggs, vanilla and double cream. Transfer the mix to the cake tin and bake for 10 minutes.

Reduce the oven temperature to 90°C fan and bake for another 45 minutes until the middle has a satisfying wobble. Leave the oven door open and turn it off – allow to cool.

Add the condensed milk, chocolate and cream to a medium saucepan and melt gently over a medium-low heat whilst stirring all the time. Remove from the heat and allow to cool slightly.

Whilst still warm, pour the chocolate fudge over the top of the cheesecake. Allow to cool to room temperature and then refrigerate for 8 hours or overnight. Try to share if you can!